

CITY PRINTING WORKS,

GENERAL PRINTERS,

BOOKBINDERS,

PUBLISHERS,

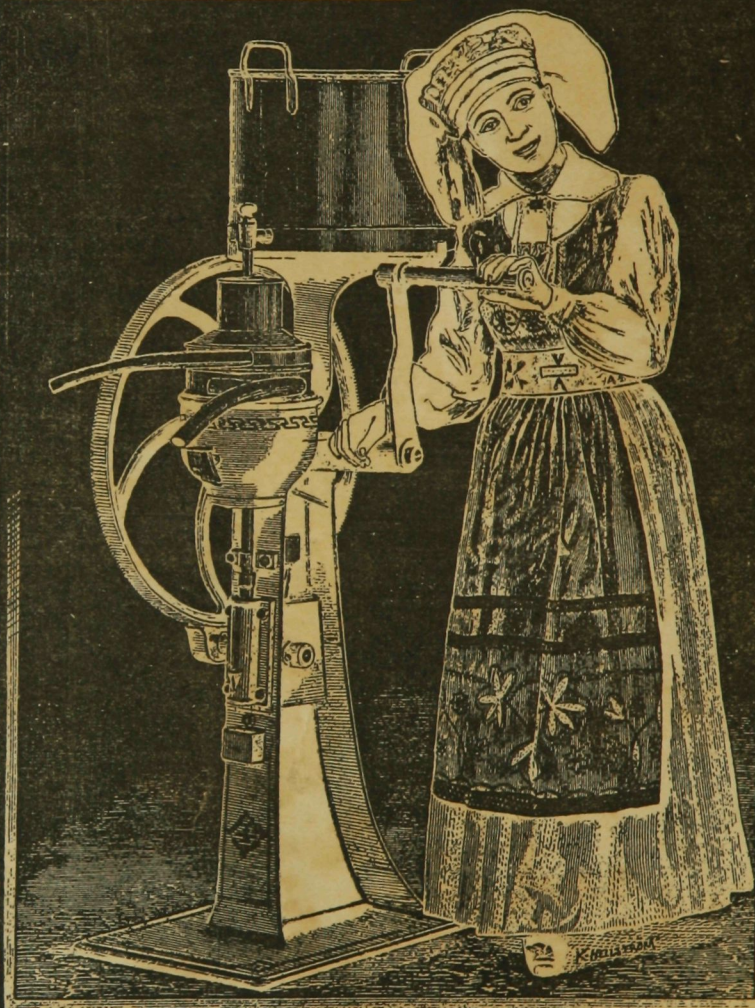
LITHOGRAPHERS,

ENGRAVERS,

111 QUEEN ST., BRISBANE.

ALPHA - LAVAL *Cream* **Separators.**

CHAMPIONS OF THE
WORLD.



The "ALPHA" "B" 100 Gallons.

Hand Power 10, 25, 45, 55, 65, and 100 Galls. per hour.

Waugh & Josephson, *Dairymen's
Exchange,*

ADELAIDE ST., BRISBANE.

HOW TO MAKE AND SAVE MONEY.



A BOOK FOR THE STATION,
FARM, HOTEL, HOME, AND
EVERYBODY.



BRISBANE :
CITY PRINTING WORKS,
111 QUEEN STREET,

1903.

Queensland Country Life.

THE JOURNAL
FOR THE
COUNTRY HOME

THIS MONTHLY ILLUSTRATED JOURNAL
IS A COMBINATION OF
"THE AUSTRALIAN TROPICULTURIST"
AND
"THE QUEENSLAND STOCKBREEDER."

The regular issue contains 40 pages, with one or two Art Supplements, occasional Maps, and Extra Issues, and should be in every home in the State.

"Queensland Country Life" is fully illustrated and crowded with items of interest to Station, Farm, and Dairy people. Since its commencement early in 1900, over 1,500 illustrations have appeared in its pages, in addition to 40 beautiful full-page plate supplements. The present high standard of the paper will be maintained, and the Editor has made extensive arrangements to further add to the usefulness and attractiveness of the journal.

SIX SHILLINGS PER YEAR.
POST FREE.

— JOHN OXLEY LIBRARY
— BRISBANE —
OFFICES:

City Printing Works,
Opp. Allan & Stark's,
111 Queen Street, Brisbane.

Darling Downs Produce Store

67 and 69 ROMA ST., BRISBANE.

C. A. G. SPANN,

**Produce Merchant, Auctioneer
And Commission Agent.**

CONSIGNMENTS RECEIVED.

AUCTION SALES DAILY AT MARKET SHED.

RETURNS PROMPTLY RENDERED.

**Chaff, Maize, Bran, Pollard. Potatoes,
Onions, &c., always in Stock. .**

SEED OF EVERY DESCRIPTION IN LOTS TO SUIT
PURCHASERS.

John Baird,

Roma Street, Brisbane,

Auctioneer,

Produce Merchant,

AND

Commission Agent,

***Solicits Consignments of all Kinds Farmers'
Produce.***

Highest Prices.

Prompt Returns.

INDEX.

A

Ankle, Sprained	62
Ague, cure	59
Ants, to Drive Away ..	54
Ale, without Malt and Hops ..	11
Asthma, Remedy for ..	67
Axle Grease, Condemine ..	23
Apples, to keep	20
Almond Soap	42
Ammoniacal Pomatum ..	68
Alum in Starch	56
Arnica Liniment	60
Astral Burning Fluid ..	36

B

Baldness, to cure	47
Blacking, the Great American ..	52
Breath, Offensive, to cure ..	50
Bruise or Cut, to cure ...	62
Bugs, Bed, to get rid of ..	42
Boils	65
Black Silk Reviver	56
Belt, good Life, for Yachtsmen ..	57
Bunions	59
Beauty Balm	54
Black Silk, to clean	38
Butter, to cure, etc. ..	20, 23
Butterfly Impressions ..	54
Blackberry Wine	13
" Brandy	11
Baking Powder, I.X.L. ..	43
Blacking, Liquid	56
Brandy	13, 15
Bread, Areated	36
Buffalo Oil	68
Bandoline	42
Balm of Gilead	42
Blue Color for Ceilings ..	42
Breath	44, 66
Blood Purifier	60
Boiling Vegetables, on ..	73
Boiling Meat, time for ..	72
Baking, time for	73
Beer	19, 84
Brewing Utensils	84
Barm, to make	53
Broiling Meats, etc. ..	74
Beef, Brisket of, to cure ..	77
Beetroot, to Pickle	78
Books, Hints how to use them ..	89

C

Corns	46, 58, 60, 68
Cough and Consumption, Cure ..	62
Cough, Whooping, to cure ..	63
Cement for China and Glass ..	46
Cement	30, 35, 51, 56
Crape, to Remove Stains ..	40
Chills and Fever, Remedy ..	59
Cockroaches	38, 43, 44
Cucumber Vines, to bear ..	
Fine Crops	24
Cider	12, 13, 16, 17
Chapped Hands and Lips ..	58, 60
Costiveness	63
Chilblains, Sprains, etc. ..	65, 66
Champagne	13, 15
Champagne Cider	12
Carbolic Plaster	64
Cancer Cure	67
Cows, to Increase Milk of ..	44
Canaries	37, 38
Candles from Lard	36
Crockery, to Mend	37
Candied Lemon for Colds ..	64
Camphorated Oil	70
Complexion	42
Cologne Water	32
Cough Syrup, Splendid ..	59
Caramel	50, 56
Cognac Brandy	16
Cholera Remedies	60
Cattle & Fowls, to keep Young ..	21
Cough	67
Cracked Nipples	70
Cow, Facts about	80
Cheese	74
Chemicals, Names of	71
Coffee	74
Cocoa	74
Cigars, Flavouring for ..	37
Clothing, Colour of	85

D

Dyspepsia	60
Dyes, Lilac, for Silk	57
Diarrhoea, certain cure for ..	66
Dropsy, certain cure for ..	66
Deafness, cure of	65
Drunkenness	17
Diamonds, Paste, to make ..	43
Dripping	74, 76

E

Eggs	24, 27, 74
Easy Washing ..	53
Eyesight, to Restore..	63
Eruption and Pimples, cure of	65
Essences	67
Everlasting Fence Posts ..	24
Electro-Plating Dodge ..	35
Emerald, Imitation ..	43
Etiquette, Notes on ..	87

F

Freckles, to get rid of	52, 65
Flies, to Destroy ..	46
Felons	64
Furniture	29, 30
Feet, Tender, to cure	59, 70
Fever and Ague Remedy	38, 59
Flaxseed Tea	64
Flour Test for Food ..	37
Flour, Musty, to correct ..	35
Flour, Self-Raising ..	35
Fly-Paper	48
Fancy Soap	57
Friction Matches ..	41
Florida Water	32
Freezing Preparation ..	42
Fowls, to Fatten ..	21
Friction Soap.. ..	57
Food, Digestion of ..	79
Fire, to extinguish ..	79
Frying	74
Food in general ..	83

G

Gloves, Kid, to clean ..	46
Grease and Stains ..	41, 52
Glue	32, 43, 46, 51, 52
Gout, to cure ..	65
Gin, American	13
Glycerine Cement ..	35
Ginger Wine	15, 16
Ginger Beer	17
Game and Fish Secrets ..	24
Gold-Plating Fluid ..	30
Gold Solution	30
Gold, Artificial	30
Gilding, without Battery ..	52
Godfrey's Cordial ..	70
Grapes, to preserve ..	27
Green Corn	74
Gold Plating Powder ..	28

H

Hair, Treatment of, etc.	31, 37, 40, 41, 42, 47
Heads, Bald no more ..	47

Headache	62, 64
Hens, how to make lay ..	21
Hemorrhage, Nose ..	66
Hands, to soften ..	37
Harness, Blacking, English	23
Honey, Artificial ..	28, 44
Hop Beer, very fine ..	19
Holland's Gin.. ..	15
Healing Paper	66
Horse	19, 20, 24
Ham, Mutton, to cure ..	77
Ham, Beef, to cure ..	77
Ham, Pork, to cure ..	77
Hotch Potch	76
Home Measurements ..	71
Head, bald and bare face stimulant	29

I

Ink	34, 40, 41, 44, 52, 54
Ink, Stains, to remove ..	48
Ink, Indelible Marking	44, 51, 54
Irritating Plaster	64
Immense Fruit and Vegetables to grow	24
Ice Cream	31
Ironmould, to remove ..	44
Insects, to destroy ..	52

J

Jockey Club	29
Jamaica Rum.. ..	14

K

Kindlers, Fire	54
Kidney Soup	76
Kindling Balls	79

L

Lavender Water	32
Liquor Colouring	11
Liquid Black Lead Polish ..	32
Lotion, Cresigas	70
Letters and Papers, to renew	68
Lily White	67
Lead, Tree of.. ..	53
Linen, Scorched, to restore	46
Legal Brevities	89
Love's Telegraph	89

M

Marble, to clean	48
Metal, White, to make ..	48
Moustache, how to grow ..	56

Medicine, to destroy taste of	65
Meat Preservative	36
Mead of our Forefathers ..	17
Magic Paint Cleaner	52
Molasses, Beer	16
Macassar Oil	68
Moth Remedy	57
Mirrors, Silver, to repair ..	50
Milk Punch	12
Morella Wine	14
Manna, Table	28
Monongahela Whisky ..	13
Milk, to Increase	21, 44
Milk, to keep	74
Milk, to test	24
Meat	72
Milk	74
Meats, Tinned	79
Meat, Bad Taste, to remove	77
Meats, Boiled and Roast ..	73
Mullet, to kipper	78
Mixed Pickles	78
Mushroom, to pickle	78
Mushroom, Ketchup	78
Mushroom Powder	79

N

Neuralga, to cure	68
Non-explosive Oil	42
Nickel Plating	31
Numerals, Roman	84

O

Old Orchards, to make new	21
Ottawa Beer and Ginger Ale	16
Ointment, Magnetic	60, 65
Oil Painting, Photo Chromatic	34
Old Bourbon	14
Old Rye	15
Oatmeal Porridge	79
Oatmeal Cakes	79
Onions, to pickle	78

P

Paint	23, 27, 50, 57
Putty, French	30
Paris Green	50
Pomatum	46
Pill, a splendid	63
Piles, to cure	63
Paper, Manifold	40
Polish, French, for Boots and Shoes	40
Polish, Silver Kalsomine ..	50
Polish, Fine	32
Polish, Furniture	57
Poisons	67, 82

Prints, to transfer	58
Potatoes, how to get new varieties	21
Peppermint Cordial	14
Punch	12
Poultice for Bruises or Frost Bites	68
Pomatum, complexion	51
Pain Extractor	60
Premium Tooth Powder ..	42
Plaster Cast, to make	31
Petroleum Lamp Cement ..	28
Pimpernel Kalydor	42
Printers' Rollers	57
Pork, Leg, to Pickle	77
Plum Pudding	76
Pudding Sauce	76
Pulse	82
Polish for Iron	32
Plants, number per acre ..	27
Purfumes, Solidified	85

R

Ringworm, to cure	64
Rats, phosphorous paste for	56
Rough on Moths	47
Rheumatic Remedy	67
Rat Killing	20
Root Beer	13
Raisin Wine	13
Rubber Stamps	32
Rum Shrub	15
Rum Shrub, Quick	12
Rouge, Liquid	51
Rouge, Vinegar	32
Rubber, to fasten to wood, &c.	34
Ruby, Imitation	43
Read and Reflect	88
Roast, a good	73
Roasts, on	73
Red Cabbage, to pickle ..	78

S

Starch, Enamel	41
Sore Eyes, remedy for ..	62
Silver, Imitation	56
Silver Plating Fluid	29, 46
Silver, to write on	43
Silver, to give lustre to ..	57
Silver Solution for Plating	29
Silver Ware, to wash	30
Scarlet Fever	60
Sick Visiting Cautions ..	59
Sapphire Imitation	43
Soap, Windsor	40
Soap, Honey	40
Soap, how to make	36, 40

Soap, Transparent	35
Salve, a useful	65
Salve, another good	64
Salve, Green	60
Soothing Syrup, American	68
Soothing Syrup, Devonshire	68
Syrup, Infants	60
Screws in Plaster	37
Stains, White, to remove from Furniture	37
Silk, old to renovate.. ..	37
Soda Syrups	16
Spruce Beer	16
Stoughton Bitters	11
Stove Polish, brilliant	43
Sea Water, to wash linen in	51
Sleep, how to get	68
Summer Suits, to wash	53
Sherry, London	15
Sangaree	14
Stomach Bitters	12
Solder for Tortoiseshell	31
Secret Letters, to write	43
Snake Bites, to cure.. ..	70
Stewing	74
Sauce, Piquant	79
Seeds, sown per acre	28
Seeds, quantity required	27
Scents	29

T

Toothache, to cure	64
Teeth, care of	32, 60
Throat, sore and putrid	63
Tobacco, to flavour	36
Tomato Sauce	52
Trapping Animals, dodges for	20

Toilet Vermilion	42
Tonic, Great	59
Tinctures	67
Toilet Powder	42
Tin Ware, to mend	34
Topaz, Imitation	43
Tomato Soup.. ..	76

U

Usquebaugh	14
------------------	----

V

Veins, Legs	63
Vinegar	46, 47, 56
Vinegar plant, to grow	47
Velvet, to restore	47
Velvet, to take wax from	53
Vermifuge, cure of	66
Vegetables	73, 74

W

Warts, to cure	64
Wens	62
Wafers, Pulmonic	63
Washing Powder, British	48
Waterproofing Cloth	53
Whitewash	23
Wash for Houses and Barns	23
Wall Paint, Green	29
Whisky, Scotch and Irish	13
Wine	11, 12, 13, 14, 19
Water Drinking	85

Z

Zigma Oil	70
-----------------	----

WINES, SPIRITS, BEERS, CORDIALS, SOFT DRINKS, &C.

To Clear and Fine Liquors.—After all the articles used to prepare any kind of liquors are put in, and they do not become perfectly clear, you will draw into a barrel which has but one head or bottom in it, with a faucet near the bottom, and sift into each barrel from one to two ounces pulverized lime, which will cause every impurity to settle, when it can be drawn again and returned to clean barrels or bottles as desired. White Wines are generally fined by isinglass in the proportion of one and one-half ounce (dissolved in one and one-half pints of water and thinned with some of the wine) to the hogshead. Red Wines are generally fined with the whites of eggs, in the proportion of twelve to eighteen to each pipe: they must be well beaten to a froth, with about one pint of water, and afterwards mixed with a little of the wine before adding to the liquor. Rummage well. Where spirits are mentioned, it signifies high wines rectified and reduced to hydrometer proof. Proof spirits signifies the same thing. Common whiskey is much below this proof, but a good substitute may be produced from rectified whiskey by depriving it of its taste and odour, by means of a process which renders it suitable for use. The whiskey should be of proper strength, and treated as follows (this process destroys the fusil oil and precipitates the verdigris to the bottom). To forty gallons whiskey add one and one-half pounds unslacked lime, three-fourths of a pound powdered alum, and one half-pint spirits of nitre; stir well and let stand twenty-four hours. Then draw off into another cask avoiding the sediment. It is then fit for use. All oils used must be cut in 90 per cent. alcohol, using one quart alcohol to two ounces oil, and should stand twenty-four hours before using.

Coloring for Liquor.—Take one half-pound white sugar, put it into an iron kettle, moisten a little, let it boil and burn to a red, black and thick; remove from the fire, and put in a little hot water to prevent it hardening as it cools. Use this to color any liquors needing color, to your taste, or as near the color of the liquor you imitate as you can. Tincture kino is a good color and one ounce gum to one pint alcohol makes the tincture.

Blackberry Brandy.—Take ten gallons of brandy, and use five quarts nice rich blackberries mashed; macerate the berries in the liquor for ten days; then strain off, and add one ounce sugar to each gallon. If strawberries are used, work the same proportions with only half the quantity of sugar.

Imitation Bordeaux Wine.—Take a quart of fine American cider, and an equal quantity of port wine, mix and shake them, put the mixed liquor in bottles, and cork them well, and let the bottles be laid on their sides. In one month it will be a very good imitation of foreign Bordeaux wine.

Stoughton Bitters.—Three-fourths of an ounce Peruvian bark, one ounce wild cherry bark, two ounces gentian root bruised, one ounce dried orange peel, one ounce cardamon seeds bruised. Keep in one gallon spirits two or three weeks. Extensively sold for cocktails. Cures dyspepsia, &c.

Ale without Malt or Hops.—No production in this country abounds so much with saccharine matter as the shells of green peas. A strong decoction of them so much resembles, in odour and taste, an infusion of malt (termed wort), as to deceive a brewer. This decoction rendered

slightly bitter with the wood sage, and afterward fermented with yeast, affords a very excellent beverage. The method employed is as follows: Fill a boiler with the green shells of peas, pour on water till it rises half an inch above the shells, and simmer for three hours. Strain off the liquor, and add a strong decoction of the wood sage, or the hop, so as to render it pleasantly bitter; then ferment in the usual manner. The wood sage is the best substitute for hops; and being free from any anodyne property is entitled to a preference. Boil a fresh quantity of shells in the decoction, and when celd, it may be thoroughly impregnated with saccharine matter, as to afford a liquor, when fermented as strong as ale.

To keep Cider sweet and sweeten sour Cider.—To keep cider perfect:—Take a keg and bore holes in the bottom of it, spread a piece of woollen cloth at the bottom; then fill with clean sand closely packed; draw your cider from a barrel just as fast as it will run through the sand; after this, put in clean barrels which have had a piece of cotton or linen cloth two by seven inches dipped in melted sulphur and burned inside of them, thereby absorbing the sulphur fumes (this process will also sweeten sour cider); then keep it in a cellar or room where there is no fire, and add half pound white mustard seed to each barrel. If the cider is long made, or souring when you get it, about one quart of hickory ashes (or a little more of other hard wood ashes) stirred into each barrel will sweeten and clarify it nearly equal to rectifying it as above; but if it is not rectified, it must be racked off to get clear of the pomace, as with this in it, it will sour. Oil or whiskey barrels are the best to put cider in, or half pint sweet oil to a barrel, or a gallon of whiskey to a barrel, or both, may be added with decidedly good effects; isinglass, four ounces to each barrel, helps to clarify and settle cider that is not to be rectified.

Champagne Cider.—Good pale cider, one hogshead; spirits, three gallons; sugar, twenty pounds, mix and let it stand ten weeks; then fine with skimmed milk, one half gallon. This will be very pale, and a similar article, when properly bottled and labelled, opens so brisk that even good judges have mistaken it for genuine champagne.

Milk Punch.—Yellow rinds of two dozen lemons, steep two days in two quarts of brandy, add spring water three quarts, hot water two quarts, lemon juice one quart, loaf sugar four pounds, boiling milk, two quarts, two nutmegs grated; mix, and in two hours strain through wool.

Punch.—Water, three gallons; tartaric acid, four ounces or to taste; lump sugar to sweeten, brandy three pints, rum three pints, the peels of three lemons grated, essence of lemon to flavour, rub the essence with a little lump sugar in a mortar.

Quick Rum Shrub.—Lemon juice one pint, white sugar two pounds, rum three pints, water four quarts, mix and color. Ready for use.

Ginger Wine (bar).—Put one ounce good ginger root bruised in one quart 95 per cent. alcohol; let it stand nine days and strain; add four quarts water and one pound white sugar dissolved in hot water; colour with tincture of sanders to suit.

Ginger Wine (family).—Water ten gallons, lump sugar twenty pounds, bruised ginger eight ounces, three or four eggs. Boil well and skim, then pour hot on six or seven lemons cut in slices, macerate for two hours, then rack and ferment; next add spirit two quarts, and afterwards finings one pint; rummage well.

Stomach Bitters.—Gentian root six ounces, orange peel ten ounces, cinnamon one ounce, aniseed two ounces, coriander seed two ounces, cardamon seed one-half ounce, Peruvian bark unground, two ounces; bruise all the articles and add one ounce gum kino, put in two quarts alcohol and two quarts pure spirit, or good whiskey may be used instead of pure spirit; shake occasionally for ten days, and filter through three thicknesses of woollen; then one half-pint of this may be added to a gallon of whiskey, more or less as desired.

Scotch and Irish Whiskey.—To forty gallons of pure spirit add five gallons Scotch or Irish Whiskey; creosote, one-quarter ounce, dissolved in one quart of alcohol; loaf sugar one pound; stand ten days.

NOTE.—The peculiar flavour of Scotch whiskey may be nicely imitated by adding a few drops of pure creosote dissolved in a little acetic acid, to two or three gallons of good London gin; and the imitation will be still more perfect if the liquor is kept some months before drinking it.

Wines (various).—To twenty-eight gallons clarified cider add one gallon good brandy; crude tartar (this is what is deposited by grape wines), one pound of any kind of wine you wish to immitate; sweet milk to settle it, one pint; draw off thirty-six hours after thoroughly mixing.

Common Brandy.—To forty gallons pure or neutral spirits add one pound crude tartar, dissolved in one gallon hot water; acetic ether, one quarter pint; bruised raisins, six pounds; tincture kino, two ounces; sugar, three pounds; color with sugar colouring; stand fourteen days and draw off.

French Brandy.—Pure spirit, one gallon; best French brandy, or any you wish to imitate, one quart; loaf sugar, two ounces; sweet spirits of nitre, one-half ounce; a few drops of tincture catechu or oak bark to roughen the taste if desired, and color to suit.

Monongahela Whiskey.—Common whiskey, thirty-six gallons; dried peaches, two quarts; rye, burnt and ground as coffee, one quart; cinnamon, cloves, allspice, bruised, one ounce each; loaf sugar five pounds; sweet spirits of nitre, two ounces, put these in four gallons pure spirits; shake every day for a week, then draw off and add the whole to thirty-six gallons of whiskey.

Summer Champagne.—To four parts of seltzer water add an ounce of Moselle wine, or Hock, and put a teaspoonful of powdered sugar into a wineglassful of this mixture; an ebullition takes place, and you have a champagne which is more wholesome in hot weather than the genuine wine.

Root Beer.—Water ten gallons, heat to 60deg. Fahrenheit, then add three gallons of molasses; let stand two hours; pour it into a tub, add powdered or bruised sassafras and winter-green bark, of each half-a-pound; yeast one pint, bruised sarsaparilla root half pound, and water enough to make twenty-five gallons in all. Ferment for twelve hours, then bottle.

Blackberry Wine.—Wash the berries, and pour one quart of boiling water to each gallon. Let the mixture stand twenty-four hours, stirring occasionally; then strain and measure into a keg, add two pounds of sugar, and good rye whiskey one pint, or best alcohol, one half pint to each gallon. Cork tight, and put away for use.

Superior Raisin Wine.—Take thirty pounds of chopped raisins, free from stem and dust, put them in a large keg, add to them ten gallons of soft water; let them stand two weeks unbunged, shaking occasionally, then strain through woollen or filter. Color with burnt sugar; bottle and cork well for use. The more raisins the better the wine, not exceeding five pounds to each gallon.

Champagne Cider, Twopence a Gallon.—Take five gallons lukewarm water, add one gallon common molasses, three pounds of brown sugar, one gallon of vinegar, one gallon of yeast, quarter of a pound of tartaric acid. Let all stand in the warm water to dissolve one hour, then add cold water. Let stand forty-eight hours to work, with bung out. This makes forty-two gallons. In all cases the barrel should be full. To keep for a length of time add one pound of mustard. Bottle and seal it well.

American Gin without Distillation.—Procure one gallon of clear rectified spirit, either proof or not more than five under. One ounce of juniper berries. Let them steep together for a week. Then take a quarter

of an ounce of the oil of juniper berries, and with this add ten drops of the oil of turpentine and five drops of the oil of sweet fennel seeds. Rub these three oils together with a sufficient quantity of loaf sugar to absorb the oils, after which add gradually the eighth of a pint of rectified spirits of wine. Stir it till the whole is thoroughly incorporated, and mix it well in the proof spirits. The next day add half-a-pint of clean lime water and fine it with a bit of rock alum the size of a pea. Strain off when clear, add two or three quarts of sweetened water to bring it to the strength of what is termed extra strong, or strong. This will produce twelve or fourteen pints of American Gin, and not a bad drink either, at a cost of about eight pence the pint.

Jamaica Rum.—Pure spirits one gallon; one quart of the kind of rum you wish to imitate; one-eighth ounce oil of caraway—is enough for six gallons. Color to suit.

Peppermint Cordial.—Good whiskey ten gallons, water ten gallons, white sugar ten pounds, oil peppermint one ounce, in one pint alcohol, one pound flour well worked in with the fluid, one-half pound burnt sugar to color. Mix and let it stand one week before using. Other oil in place of peppermint, and you have any flavor desired.

Currant and Fruit Wine.—To every gallon of expressed juice add two gallons soft water, six pounds brown sugar, one and one-half ounce cream tartar and one quart brandy to every six gallons. Some prefer it without brandy. After fermentation, take four ounces isinglass dissolved in one pint of the wine, and put to each barrel, which will fine and clear it, when it must be drawn into clean casks or bottled, which is preferable.

Pale Brandy is made the same as by the above recipe, using pale instead of the French, and using only one ounce tincture of kino for every five gallons.

Blackberry and Strawberry Wine are made by taking the above wine when made with port wine, and for every ten gallons from four to six quarts of the fresh fruit bruised and strained are added, and let stand four days, till the flavor is extracted. When bottling, add three or four broken raisins to each bottle.

Sangaree.—Wine, ale or porter, one-third to two-thirds water, hot or cold according to the season of the year, loaf sugar to the taste, with nutmeg.

Morella Wine.—To each quart of the expressed juice of the Morella, or tame cherries, add three quarts of water and four pounds of coarse brown sugar; let them ferment and skim till worked clear, then draw off, avoiding the sediment at the bottom. Bung up or bottle, which is best for all wines, letting the bottles lie always on the side, either for wines or beers.

Port Wine.—Worked cider, forty-two gallons; good port wine, twelve gallons; good brandy, three gallons; pure spirits, six gallons; mix. Elderberries and aloes, and the fruit of the black haw make a fine purple color for wines, or use burnt sugar.

Drogheda Usquebaugh.—To one gallon brandy add stoned raisins one pound; cinnamon, cloves, nutmegs and cardamons, each one ounce, rind one orange and sugar candy. Shake these well, in fourteen days fit for use.

Old Bourbon Whiskey.—To forty gallons spirits add five gallons good Bourbon whiskey; spirits of nitre two ounces, fusil oil from corn two ounces; put in one quart alcohol; stand four days.

Peppermint Cordial.—One gallon essence of peppermint, twenty gallons spirits, twenty-five gallons water, five gallons gomme syrup. The cost can be regulated by adding water.

Old Rye.—Take dried peaches, half peck; bake, scorch and roast them in a stove, but don't burn; bruise and put them in a woollen pointed bag, and leach good common whiskey over them twice slowly—this for one barrel; add afterwards twelve drops aqua ammonia to each barrel. With age you will have whiskey equal to Old Rye.

Cherry Brandy.—Good whiskey ten gallons, cherries black five quarts, well bruised with stones broken; common almonds, shelled, one pound; white sugar, cinnamon, cloves and nutmeg, well bruised, of each one-half ounce. Mix and let stand twelve days, and draw off. This, with the addition of two gallons of brandy, makes the most superior cherry brandy.

Cherry Brandy.—To every ten gallons of brandy made by the receipt for French brandy, add three quarts of black cherries, stones and all bruised; crushed sugar two pounds. Let it stand for one week, then draw or rack off as it is wanted for use. Do not use bitter almond oil in any case, as it is the rankest poison.

Rum Shrub.—Tartaric acid five pounds, pale sugar one hundred pounds, oil of lemon four drachms, oil orange five drachms; put them into a large cask (eighty gallons) and add water ten gallons. Rummage till the acid and sugar are dissolved; then add twenty gallons proof rum, twenty gallons of water to make up fifty-five gallons in all, coloring one quart or more. Fine with twelve eggs. The addition of twelve sliced oranges will improve the flavor.

Holland Gin.—To one hundred gallons of rectified spirits add (after you have cut the oils well) one and a-half ounces of the oil of English juniper, one half-ounce of angelica essence, one half-ounce of the oil of coriander and one half-ounce oil of carraway; put this into the rectified spirit and rummage well." This is strong gin. To make this UP, as it is called by the trade, add forty-five pounds of loaf sugar dissolved, then rummage the whole well together with four ounces roche alum. For finings add four ounces salts of tartar.

No. 2 Hollands.—To forty gallons proof or neutral spirits, add spirits of nitre, three ounces; loaf sugar, four pounds; oil juniper, one ounce; oil carraway, one-eighth ounce. The last two to be cut in one quart alcohol. Stand twenty-four hours.

American Champagne.—Good cider (crab apple cider is the best), seven gallons; best fourth proof brandy, one quart; genuine champagne wine, five pints; milk, one gallon; bitartrate of potassa, two ounces. Mix let stand a short time, bottle while fermenting. An excellent imitation.

Pall Mall Champagne.—Loaf sugar, fifty-six pounds; brown sugar (pale), forty-eight pounds; water (warm), forty-five gallons; white tartar, four ounces; mix, and at a proper temperature add yeast, one quart; and afterwards sweet cider, five gallons; bruised wild cherries, fourteen or fifteen ounces; pale spirits, one gallon; orris powder, one half-ounce; bottle while fermenting.

London Sherry.—Chopped raisins, four hundred pounds; soft water, one hundred gallons; sugar, forty-five pounds; white tartar, one pound; cider, sixteen gallons. Let them stand together in a close vessel one month, stir frequently. Then add of spirits eight gallons; cherries, bruised, eight pounds. Let them stand one month longer, and fine with isinglass.

Ginger Wine.—Put one ounce of good ginger root, bruised, in one quart ninety-five per cent. alcohol; let it stand nine days and strain; add four quarts water, and one pound white sugar dissolved in hot water, colour with tincture of sanders to suit.

Cognac Brandy.—To every ten gallons of pure spirit add two quarts Queensland rum, or one quart fine Jamaica rum, and from thirty to forty drops of oil of cognac; cut in one half-pint alcohol, and color with burnt sugar.

Cider without Apples, for Bottling.—Put in a barrel five gallons of hot water, thirty pounds of common sugar, three-quarters of a pound of tartaric acid, twenty-five gallons of cold water, three pints of brewers' yeast, worked into paste with one pint of water and one pound of flour. Let it work in the barrel forty-eight hours, the yeast running out of the bung-hole all the time, putting in a little sweetened water occasionally to keep it full; then bottle, putting in two or three broken raisins in each bottle. This cider will nearly equal champagne.

Cheap Cider.—Put in a cask five gallons hot water, fifteen pounds brown sugar, one gallon molasses, half-gallon hop or brewers' yeast, good vinegar, six quarts; stir well, add twenty-five gallons cold water, ferment as the last.

Cider, good keeping.—Cold water, twenty gallons; brown sugar, fifteen pounds; tartaric acid, half-pound; rummage well together and add if you have them three or four pounds of dried sour apples, or boil them and pour in the expressed juice. This cider will keep longer than the others.

Spruce and Ginger Beer.—Cold water, ten gallons; boiling water, eleven gallons; mix in a barrel; add molasses, thirty pounds, or brown sugar, twenty-four pounds; oil of spruce or any oil of which you wish the flavour, one ounce; add one pint yeast, ferment, bottle in two or three days. If you wish white spruce beer, use lump sugar; for ginger flavour, use seventeen ounces ginger root bruised, and a few hops; boil for thirty minutes in three gallons of the water, strain and mix well; let it stand two hours and bottle, using yeast, of course, as before.

Soda Syrups.—Loaf or crushed sugar, eight pounds; pure water one gallon; gum arabic, two ounces; mix in a brass or copper kettle. Boil until the gum is dissolved, then skim and strain through white flannel, after which add tartaric acid, five and a-half ounces; dissolve in hot water. To flavour use extract of lemon, orange, vanilla, rose, sarsaparilla, strawberry, &c., &c., half-ounce or to taste. If you use juice of lemon add two and a-half pounds of sugar to a pint. You do not need any tartaric acid with it. Now use two tablespoonfuls of syrup to three-quarters of a tumbler of water, and one-third teaspoonful of supercarbonate of soda, made fine, drink quick. For soda fountains one ounce of supercarbonate of soda is used to one gallon of water. For charged fountains no acids are needed in the syrups.

Ottawa Beer and Ginger Ale.—Ottawa Beer is made by using eight ounces of a fluid extract which contains the concentrated strength of four pounds of thirteen different roots and barks, added to one gallon of syrup which is mixed with fourteen gallons of water, into which carbonic gas is forced at a pressure of eight pounds to the square inch. Ginger Ale is made in the same way except that four ounces of extract is sufficient, when the ginger is used, an extract deprived of resinous impurities is made use of, which gives a clear amber colored drink.

Molasses Beer.—Hops, one ounce; water, one gallon; boil for ten minutes, strain, add molasses, one pound, and when luke warm, yeast, one spoonful, ferment.

Ginger Wine.—Ten gallons of water, twenty pounds of lump sugar, bruised ginger, eight ounces; three or four eggs. Boil well and skim; then pour hot on six or seven lemons cut in slices, macerate for two

hours; then rack and ferment; next add spirit, two quarts, afterwards finings one pint; rummage well. To make the color, boil half ounce saleratus and half-ounce alum in one pint of water till you get a bright red color.

Ginger Beer.—Take five and half gallons of water, three-quarters of a pound of ginger root bruised; tartaric acid, half ounce; white sugar, two and half pounds; whites of three eggs well beaten; ten small teaspoonfuls lemon essence; yeast, one gill; boil the root for thirty minutes in a gallon of water; strain off and put the essence in while hot; mix, make over night; in the morning skim and bottle. Keep out all sediment.

Cider Without Apples.—Water, one gallon; common sugar, one pound; tartaric acid, half ounce; yeast, one tablespoonful; shake well. Make in the evening, and it will be fit for use next day.

Mead of our Forefathers.—Fermented mead is made in the proportion of one pound of honey to three pints of water, or by boiling over a moderate fire till the quantity is reduced to one-third, three parts water and one part honey. The liquor is then skimmed and casked, care being taken to keep the cask full while fermenting, during which process the cask is left unstopped and exposed to the sun, or in a warm room, until the working ceases. The cask is then bunged, and in a few months the cellar renders it fit for use. Mead is rendered more vinous and pleasant by the addition of cut raisins, or other fruits boiled in the proportion of half-a-pound of raisins to six pounds of honey, with a toasted crust of bread; an ounce of salt of tartar in a glass of brandy being added to the liquor when casked, to which some add five or six drops of the essence of cinnamon; others pieces of lemon peel, with various syrups. This is not only a splendid beverage for home consumption, but will sell readily at any public resort.

Certain Cure for Drunkenness.—Sulphate of iron five grains; magnesia, ten grains; peppermint water, eleven drachms; spirits of nutmeg, one drachm; twice a day. This preparation acts as a tonic and stimulant, and so partially supplies the place of the accustomed liquor, and prevents that absolute physical and moral prostration that follows a sudden breaking off from the use of stimulating drinks.

Another Cure.—The following appeared lately in a leading New York daily. In times past you have published numerous articles on the cure of drunkenness; but none of them, so far as I have been able to discover, have resulted in relieving the victim they were intended to benefit. With your permission I will now give to the world a sure and speedy cure for intemperance—a cure that has been tried frequently, and always successfully. Let the inebriate—it matters not whether he is just getting off, is beginning it, or on a “spree”—begin by taking every two hours one drachm (teaspoonful) of tincture of cinchona (Peruvian bark). This will make him feel good. He can increase the dose to six drachms (teaspoonfuls) without any danger, and take it in that proportion four to ten times a day. It will not destroy his appetite for food. In the course of a few days, the anti-periodic properties of the cinchona begin to tell, and he loses not only all taste for the tincture, but also for everything in the way of alcohol.

Drunkenness—The Anglo-Americans Remedy.—Get a pint and a-half of good vinegar, put it in an enamel saucepan with three ounces of quassia chips, boil and simmer for an hour. Strain, bottle, and when thirsty use a tablespoonful in a glass of water. Follow this up, and you will shed tears when passing the door of a pub.

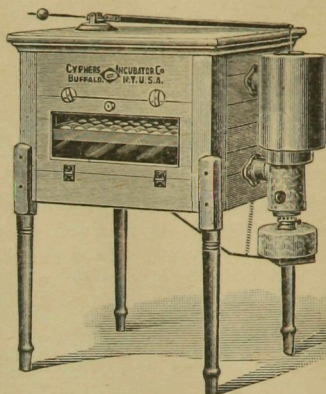
The Admiral's Remedy for Drunkenness.—Sulphate of iron, five grains; peppermint water, eleven drachms; spirit of nutmeg, one drachm. To be taken twice a day in doses of about a wineglassful or less, with or without water.

THE Cyphers Incubator

The World's
Standard
Hatcher.

**The Simplest
Incubator
in the World
to Use.**

—
A Large
Quantity are
in Successful Use
in
Queensland.

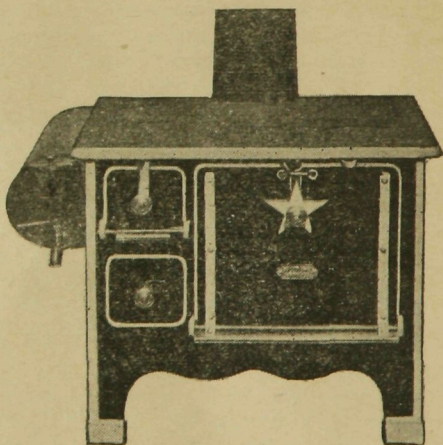


Selected by the
Queensland
Government
Agricultural
College, Gatton
in preference
to all other
makes.

—
**WRITE
for CATALOGUE**

CONTROLLING AGENT FOR QUEENSLAND:

**W. S. Cowell, Darragh's Bldgs, Queen St.,
Brisbane.**



LUPTON'S Wrought Iron STOVES and RANGES
are Best; they require very little Fuel, and are very
durable. Write for Full Particulars their Patent Star Stoves.

**WALTER LUPTON & Co, Ltd.,
BRISBANE.**

Very Fine Hop Beer.—Mix fourteen pounds of molasses and eleven gallons of water well together, and boil them for two hours with six ounces hops. When quite cool, add a cupful of yeast, and stir it well by a gallon or two at a time. Let it ferment for sixteen hours, in a tub covered with a sack, then put it in a nine-gallon cask, and keep it filled up; bung it down in two days, and in seven days it will be fit to drink, and will be stronger than London porter.

Lemon Beer.—To make twenty gallons, boil six ounces of ginger root bruised, quarter pound cream of tartar, for twenty or thirty minutes, in two or three gallons of water; this will be strained in thirteen pounds of coffee sugar, on which you have put half-an-ounce oil of lemon, and six good lemons squeezed up together, having warm water enough to make the whole twenty gallons just so hot that you can hold your hand in it without burning, or about seventy degrees of heat; put in one an half pint of hop or brewers' yeast worked into paste with five or six ounces flour. Let it work over night, then strain and bottle for use.

Hop Beer.—Hops six ounces; molasses five quarts; boil the hops till the strength is out, strain them into a thirty-gallon barrel; add the molasses and one teacupful of yeast, and fill up with warer; shake it well, and leave the bung out till fermented which will be in twenty-four hours. Bung up and it will be fit for use in about three days.

Sherry Wine.—Boil the proper quantity of water and let it stand till cold. To each gallon of this add four pounds of chopped raisins, previously well washed, and freed from stalks; let the whole stand for one month, stirring frequently; then remove the raising, and bung up closely for one month more; then rack into another vessel, leaving all sediment behind, and repeat till it becomes fine; then to every ten gallons add six pounds of fine sugar and one dozen of good oranges, the rinds being pared thin and infused in two quarts of brandy, which should be added to the liquor at its last racking. Let the whole stand three months in the cask, then bottle. It should remain bottled, twelve months. To give it the flavour of Madeira, when it is in the cask put in a couple of green citrons, and let them remain till the wine is bottled.

THE STATION, FARM, STOCK, GARDEN, &C.

How to make a Foundered and Sprained Horse go off Limber.—Take tincture cayenne, one ounce; laudanum, two ounces; alcohol, one pint; rub the shoulders well with warm water, then rub the above on his shoulders and back bone; give him one ounce of laudanum and one pint of gin; put it down his throat with a pint bottle; put his feet in warm water as hot as he can bear it; take a little spirits of turpentine, rub it on the bottom part of his feet with a sponge after taking them out of the water; drive him about half a mile or a mile, until he comes out as limber as a rag. If he does not surrender to his pain, tie a thin cord around the end of his tongue.

❶ **How to distinguish between Distemper and Glanders.**—The discharge from the nose, if glanders, will sink in water, if distemper, it will not.

How to make a True Pulling Horse Baulk.—Take tincture of cantharides, one ounce, and corrosive sublimate, one drachm. Mix and bathe the shoulders at night.

✓ **How to make Old Horses Appear Young.**—Take tincture of assafoetida, one ounce; tincture cantharides, one ounce; oil cloves, one ounce; oil cinnamon, one ounce; antimony, two ounces; fenugreek, one ounce; fourth proof brandy, one-half gallon. Let it stand ten days, then give ten drops in one gallon of water.

To Cure Butter.—Take two parts of fine salt; one part of loaf sugar; one part saltpetre; mix thoroughly. Use one ounce of this mixture to every pound of butter—work well. Bury your butter firkins in the earth in your cellar bottoms, tops nearly level with the ground, or stow away in a very cool place. Cover the butter in the firkins with a clean cloth and a strong brine on the top. Butter so preserved will keep two years.

To keep Butter during hot weather.—A simple method of keeping butter during hot weather is to invert a large earthenware crock or flower pot if need be (varying with the size of the vessel containing the butter) over the dish or firkin in which the butter is held. The porousness of the earthenware will keep the butter cool, and all the more so if the pot is wrapped in a wet cloth with a little water in the dish with the butter. Not the porosity of the earthenware, but the rapid absorption of heat by external evaporation causes the butter to become hard.

How to keep Apples.—I discovered a very superior way of preserving apples for months. By it, any apple in good condition when packed will be equally good when unpacked, and even those rotting, because not in good condition when put in will not injure the others. Take fine dry sawdust and place a thin layer on the bottom of a barrel; then place a layer of apples, not close together, and not touching the staves of the barrel; put sawdust liberally over and around, and proceed until a bushel and a-half (or less) are so packed in each barrel. Keep in a cool place. No bruised or mellow apples will be preserved, but they will not communicate rot to their companions. There's money in this applied to choice apples.

Rat killing without Traps or Poison.—Take common sponge dried, cut into small pieces and soak in lard, melted tallow, or meat gravy; place within easy access of the rats. They will eat greedily, and the moisture of the stomach will cause the pieces to swell and kill the rats. Water may be placed within reach, and will hasten results by expanding the sponge.

American dodges for trapping Animals.—The following secret applies to all animals, as every animal is attracted by the peculiar odour in a greater or less degree, but it is best adapted to land animals, such as foxes, minks, sables, martens, wolves, bears, wild cats, etc., etc. Take one half-pound strained honey, one quarter drachm oil of lavender, and four pounds of tallow, mix the whole thoroughly together, and make it into forty pills or balls, and place one of these pills under the pan of each trap when setting it. The above preparation will most wonderfully attract all kinds of animals, and trappers and others who use it will be sure of success.

To Catch Foxes.—Take oil of amber, and beaver's oil, each equal parts, and rub them over the trap before setting it. Set in the usual way.

To Catch Bear.—In trapping for bear, set the trap at the edge of the water or dam, at the point where the animals pass from deep to shoal water, and always beneath the surface, and fasten it by means of a stout chain to a picket driven in the bank, or to a bush or tree. A flat stick should be made fast to the trap by a cord a few feet long, which, if the animal chanced to carry away the trap, would float on the water, and point out its position. The trap should then be baited with the following preparation, called the "Bear Medicine." This is prepared from a substance called castor, and is obtained from the glandulous pouches of the male

animal. The contents of five or six of these castor bags are mixed with a nutmeg, twelve or fifteen cloves, and thirty grains of cinnamon in fine powder, and the whole well stirred together with as much whiskey as will give it the consistency of mixed mustard. This preparation must be left closely corked up, and in four or five days the odour becomes powerful; and this medicine smeared upon the bits of wood, etc., with which the traps are baited, will attract the bear from a great distance, and wishing to make a close inspection, the animal puts its legs into the trap and is caught.

To Prevent Cattle, Fowls &c., from Getting Old.—If cattle are occasionally fed a little on the extract of the June berry, it will renew and extend the period of their lives. Use in connection with the Vanilla bean, and the two will produce the most wonderful results. It will act on people the same as on the animal kingdom. New flax seed frequently given in small quantities will make them, whether young or old, or if as poor and thin as skeletons, soon appear fat and healthy.

Increase of Milk and Butter.—If cows are given four ounces of good fresh French boiled hemp seed, it will greatly increase the quantity of milk. If pans are turned over this milk for fifteen minutes when first milked, or till cool, the same milk will give double the quantity of butter.

How to make a Horse Appear as if Foundered.—Take a fine wire or any substitute, and fasten it round the postern joint at night, smooth the hair down nicely over it, and by morning it will walk as stiff as if foundered.

How to make old Orchards new.—It is very well known that the reason why peach, apple, quince and pear orchards gradually grow poorer and poorer until they cease to produce at all, is because the potash is exhausted from the soil by the plant. This potash must be restored, and the most effective way to do it is to use the following compound, discovered by a distinguished German chemist: Thirty parts of sulphate of potash; fifteen parts sulphate of magnesia; thirty-five parts salt; fifteen parts gypsum (plaster Paris); four parts chloride of magnesia. This should be roughly powdered, mixed, and then mingled with barn-yard manure, or dug in about the roots of the trees. From ten to twenty pounds to a tree are quite enough.

Hens—To make Lay all the Year.—Give each hen half-an-ounce of fresh meat every day, and mix a small quantity of chopped red pepper with their food during the winter. Give plenty of grain, water, gravel, lime, and keep the cocks from them.

To Fatten Fowls.—Mix together ground rice well scalded with milk, and add some coarse sugar. Feed them with this in the daytime, but not too much at once. Let it be rather thick.

How to get new varieties of Potatoes.—When the vines are done growing and are sunned brown, the seed is ripe; then take the balls and string with a large needle and strong thread; hang them in a dry place where they will gradually dry and mature without danger or injury. Early in the spring soak the ball for several hours from the pulp; when washed and dried they are fit for sowing in rows in a bed well prepared in the garden; they will sprout in less than two weeks; they must be well attended to. When about two inches high they may be thinned and transplanted in rows. As they increase in size they should be hilled. In the autumn many of them will be the size of a walnut, and from that down to a pea. In the following season the little tubers should be planted in hills, placing the large ones together. They will in the second season attain their full size, and will exhibit several varieties of form and may then be selected to suit the judgment of the cultivator. In gathering the balls, gather from potatoes of a good kind. The first crops from seeds thus obtained will be very prolific and will continue so.

JOHN F. MAUNSELL,

**Wool Scourer, Tanner, & Fellmonger,
Furrier, Hide and Skin Dealer.**

**Highest prices paid for Wool, Hides, Sheepskins,
Marsupial Skins, Etc.**

Large or Small Lots of Wool Treated on
Owners' Account.—Quickly Returned.

Jones' Latest Wool Scouring Machine Used. Staple:
Intact, Wool Bright and Flowy. Largest Stock in
Queensland of Shoemakers' and Saddlers' Basils.

LOWEST PRICES.

Tanning of Furred Skins a Speciality. Write for Particulars.

ADDRESS—

Works: STAFFORD-ON-KEDRON.

Office & Store: EAGLE ST., BRISBANE.

A. GAYDON, TOOWOOMBA.

YOU CAN "MAKE AND SAVE MONEY"

BY DEALING WITH

A. GAYDON, Leading Saddler of the Downs.

LATEST SUCCESSES:

First Prize, "Hogskin Saddle"; First Prize, "Stock Saddle"; First
Prize, Buggy Harness (Dalby Show, July 30th, 1903).
First Prize, "Hogskin Saddle"; First and Second Prize, "Stock
Saddle (R. A. Society's Show, Toowoomba, 1903).

If you want a Saddle of any description or a Set of Sulky
or Spring Cart Harness you cannot do better than
send to G A Y D O N .

**His Sulky Harness at £5 5s. is the Best Value in
Queensland.**

ALL WORK IS HAND SEWN.

SEND FOR PRICE LIST.

Rancid Butter to restore.—Use one pint water to each pound of butter previously adding twenty grains chloride of lime to each pint of water; wash well the butter in this mixture, afterwards re-wash in cold water and salt; or melt the butter in a water bath with animal charcoal, coarsely powdered and previously well sifted to free it from dust; skim, remove and strain through flannel; then salt.

Whitewash to harden.—To one-half pail of common whitewash add one half-pint of flour. Pour on boiling water in quantity to thicken it. Then add six gallons of the lime water and stir well.

Whitewash that will not rub off.—Mix up half a pailful of lime and water, ready to put on the wall; then take one quarter pint flour, mix it up with water; then pour on it boiling water, a sufficient quantity to thicken it; then pour it while hot into the whitewash, stir it all together, and it is ready for use.

Good Wash for Houses and Barns.—Water lime, one peck; freshly slaked lime, one peck; yellow ochre in powder, four pounds; burnt umber, four pounds. To be dissolved in hot water and applied with a brush.

Durable Outside Paint.—Take two parts (in bulk) of water lime, ground fine; one part (in bulk) of white lead, in oil. Mix them thoroughly by adding best boiled linseed oil enough to prepare it to pass through a paint-mill; after which temper with oil till it can be applied with a common paint-brush. Make any colour to suit. It will last three times as long as lead paint. **IT IS SUPERIOR.**

Condemine Axle Grease.—Take one part good plumbago (black lead) sifted through a coarse muslin so as to be perfectly free from grit, and stir it into five quarts of lard, warmed so as to be stirred easily without melting. Stir vigorously until it is smooth and uniform. Then raise the heat until the mixture melts. Stir constantly, remove from the fire, and keep stirring until cold. Apply cold to the axle or any other bearing with a brush. If intended for use where the axle or bearing is in a warm apartment, as the interior of mills, etc., two ounces of hard tallow or one ounce of beeswax, may be used to every ten pounds of the mixture. This grease is cheaper in use than oil, tallow, or tar, or any compound of them.

Paint: to make at a Penny a Pound.—To one gallon of soft hot water add four pounds of sulphate of zinc (crude), let it dissolve perfectly, and a sediment will settle at the bottom. Turn the clear solution into another vessel. To one gallon of paint (lead and oil) mix one gallon of the compound. Stir it into the paint slowly for ten or fifteen minutes, and the compound and the paint will perfectly combine. If too thick, thin it with turpentine. This is a wonderful as well as effective recipe.

Farmer's Paint.—Farmers will find the following profitable for house or fence paint: Skim milk, two quarts; fresh slaked lime, eight ounces; linseed oil, six ounces; white Burgundy pitch, two ounces; Spanish white, three pounds. The lime is to be slaked in water, exposed to the air, and then mixed with about one-fourth of the milk; the oil in which the pitch is dissolved to be added a little at a time, then the rest of the milk, and afterwards the Spanish white. This is sufficient for twenty-seven yards, two coats. This is for white paint. If desirable, any other colour may be produced; thus if a cream colour is desired, in place of the Spanish white use the other alone.

English Harness Blacking.—Three ounces turpentine; two ounces white wax; to be dissolved together over a slow fire, then add one ounce of ivory-black, and one drachm of indigo, to be well pulverised and mixed together. When the wax and turpentine are dissolved, add the ivory-black and indigo, and stir till cold. Apply very thin; brush afterwards and it will give a beautiful polish. This blacking keeps the leather soft; and properly applied gives a good polish. It is excellent for buggy tops, harness; and old harness, if hard, may be washed in warm water, and when nearly dry, grease it with neats foot oil.

Everlasting Fence Posts.—I discovered many years ago that wood could be made to last longer than iron in the ground, but thought the process so simple and inexpensive that it was not worth while to make a stir about it. I would as soon have poplar, basswood, or quaking ash as any other kind of timber for fence posts. I have taken out basswood posts after having been set seven years, which were as sound when taken out, as when they were first put in the ground. Time and weather seemed to have no effect on them. The posts can be prepared for less than *one penny* a piece. This is the receipt. Take boiled linseed oil, and stir in it pulverised charcoal to the consistency of paint, put a coat of this over the timber, and there is not a man that will live to see it rotten.

To Grow Enormous Fruits and Vegetables.—A curious discovery has recently been made public in France, in regard to the culture of vegetable and fruit trees. By watering with a solution of sulphate of iron, the most wonderful fecundity has been attained. Pear trees and beans which have been submitted to this treatment have nearly doubled in the size of their productions, and a noticeable improvement has been remarked in their flavour. Dr. Becourt reports that while at the head of an establishment at Enghein, or the sulphurous springs, he had the gardens and plantations connected with it watered, during several weeks of the early spring, with sulphurous water, and that not only the plantation prospered to a remarkable extent, but flowers acquired a peculiar brilliancy of colouring and healthy aspect which attracted universal attention.

Trappers' and Anglers' Secret for Game and Fish.—A few drops of oil anise or oil thodium or any trappers' bait, will entice any wild animal into the snare traps. India Cockle mixed with flour dough, and sprinkled on the surface of still water, will intoxicate fish, rendering them insensible; when coming up to the surface they can be lifted into a tub of fresh water to revive them, when they may be used without fear.

How to make a Horse appear as if he had the Glanders.—Melt fresh butter and pour in his ears.

How to Make a Horse Stand by his feed and not Eat it.—Grease the front teeth and roof of the mouth with common tallow, and he will not eat till you wash it out.

To make Cucumbers bear Fine Crops.—When a cucumber is taken from the vine let it be cut with a knife, leaving about the eighth of an inch of the cucumber on the stem. Then slit the stem with a knife from its end to the vine leaving a small portion of the cucumber on each division, and on each separate slit there will be a new cucumber as large as the first.

Preserving Eggs.—Put into a tub or vessel one bushel of quicklime, two pounds of salt, half a pound of cream of tartar, mix all together with as much water as will reduce the mixture to that consistence that it will cause an egg put into it to swim with its top just above the liquid. Keep the eggs therein. Eggs can be kept for two years.

How to test the richness of Milk.—Procure any long glass vessel, a cologne bottle or long phial. Take a narrow strip of paper just the length from the neck to the bottom of the phial, and mark it off with one hundred lines at equal distances, or into fifty lines and count each as two; paste it upon the phial so as to divide its length into a hundred equal parts. Fill it to the highest mark with milk fresh from the cow and allow it to stand in a perpendicular position twenty-four hours. The number of spaces occupied by the cream will give you its exact percentage in the milk without any guesswork.

To make a Horse fleshy in a short time.—Feed with buckwheat bran, to which add a little of the shorts; keep in a dark stable. Half a days' drive will make a horse fatted in this way poor.

SEEDS FOR FARM OR GARDEN.

Reliable and True to Name.

Fruit and
Ornamental

TREES

Clean, Healthy and Strong.

Tip-Top Quality.

Prices Bedrock.

Descriptive Priced Catalogues, containing valuable information, gratis, and post free on application.

Geo. Searle & Sons,

Seedsman, Florist,
and Nurserymen,

Ruthven St., Toowoomba.

THE OLDEST ESTABLISHED SEEDSMEN OUT OF BRISBANE.

TO MAKE AND SAVE MONEY

BUY YOUR

FARM IMPLEMENTS AND MACHINERY

FROM

Brown, Webb & Coe, Limited

DIRECT IMPORTERS

OF ALL THE

LATEST AND UP-TO-DATE IMPROVEMENTS.

We are in Direct Communication with the Manufacturers.

Our Principal Agencies—

D. M. OSBORNE & CO., Harvesting and Cultivating Machinery.
CLYDE ENGINEERING CO., LTD., All Classes of Agricultural
Implements.

RADIATOR CO., Cream Separators and Radiators.

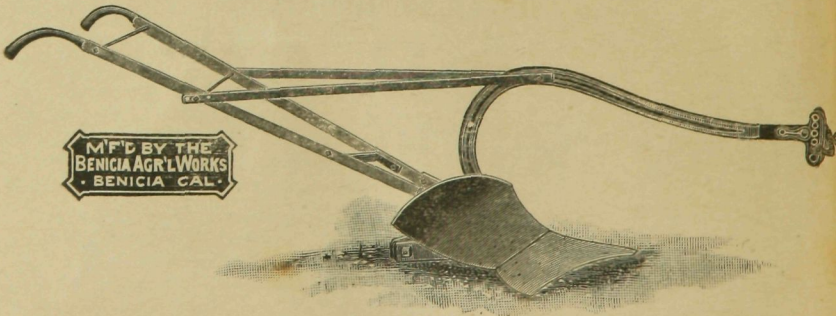
RIDER & ERICSSON, Hot Air Engines and Pumps.

"BATES" Oil Engines.

FARMERS', "All Steel," Handy Wagons.

"BENICIA" Disc and Reversible Disc Ploughs.

DAIRY SUPPLIES.



We Want you to Write us for Illustrated Catalogue

NOTE THE ADDRESS:

Turbot Street, Brisbane.

To Preserve Grapes.—Take a cask or barrel which will hold water, and put in it first a layer of bran, dried in an oven, or of ashes, well dried and sifted; upon this place a layer of grapes well cleaned, and gathered in the afternoon of a dry day, before they are perfectly ripe; proceed thus with alternate layers of bran or ashes and grapes, till the barrel is full, taking care that the grapes do not touch each other, and let the last layer be of bran or ashes; then close the barrel so that the air may not penetrate, which is an essential point. Grapes thus packed will keep nine or twelve months. To restore them to freshness, cut the end of the stalk of each bunch of grapes, and put it into red wine, as you would flowers into water. White grapes should be put into red wine.

Wash, Equal to Paint.—Take a half bushel of unslaked lime, and slack it with boiling water, cover it during the process. Strain it, and add a peck of salt dissolved in warm water, three pounds of ground rice boiled to a thin paste put in boiling hot, half pound Spanish whiting, and one pound of clear glue dissolved in warm water. Mix and let it stand several days. Keep it in a kettle, and put it on as hot as possible with a brush. The above is the receipt used for the President's house at Washington. It is said to look as well and last as long as oil paint, on wood brick or stone.

To Increase Egg Laying.—The best method is to mix with their food, every other day, about a teaspoonful of ground cayenne pepper to each dozen fowls. While upon this subject, it would be well to say, that if your hens lay soft eggs, or eggs without shells, you should put plenty of old plaster, egg-shells, or even oyster-shells broken up, where they can get at it.

Quantity of Seeds Required for a Given Number of Plants, Number of Hills, or Length of Drills.

Asparagus ..	1oz to 60ft drill	Pole Beans ..	1qrt to 150 hills
Beet ..	1oz to 60ft "	Corn ..	1qrt to 200 "
Carrot ..	1oz to 150ft "	Cucumber ..	1oz to 50 "
Endive ..	1oz to 150ft "	Watermelon ..	1oz to 30 "
Okra ..	1oz to 40ft "	Rock melon ..	1oz to 60 "
Onion ..	1oz to 100ft "	Pumpkin ..	1oz to 40 "
Onion set small	1 qrt to 20ft "	Early Squash	1oz to 50 "
Parsnips ..	1oz to 200ft "	Marrow Squash	1oz to 16 "
Parsley ..	1oz to 150ft "	Cabbage ..	1oz to 3,000 plants
Radish ..	1oz to 100ft "	Cauliflower ..	1oz to 3,000 "
Salsify ..	1oz to 70ft "	Celery ..	1oz to 4,000 "
Spinach ..	1oz to 100ft "	Egg plant ..	1oz to 2,000 "
Turnip ..	1oz to 150ft "	Lettuce ..	1oz to 4,000 "
Peas ..	1qrt to 100ft "	Pepper ..	1oz to 2,000 "
Dwarf Beans..	1qrt to 100ft "	Tomato ..	1oz to 2,000 "

Number of Plants on an Acre at Special Distances.

6 inches apart each way ..	174,240	3 feet apart each way ..	4,840
1 foot apart each way ..	42,560	4 " " ..	2,725
18 inches apart each way ..	19,360	5 " " ..	1,745
2 feet x 1 foot ..	21,780	6 " " ..	1,210
2 feet each way ..	10,890	7 " " ..	887
3 feet by 2 feet ..	7,260	8 " " ..	680

Quantity of Seeds Usually Sown to the Acre.

Barley broadcast ..	2 to 3 bushels	Grass, R.I. bent ..	3 bushels
Beans, dwarf in drills	1½ bushels	Grass, Timothy ..	¼ "
Beans pole, in hills..	8 to 10 quarts	Millet	½ "
Beet in drills ..	4 to 5 lbs.	Mustard broadcast ..	12 to 16 quarts
Broom corn, in hills	4 to 6 quarts	Oats broadcast ..	2 to 3 bushels
Buckwheat broadcast	¾ to 1 bushel	Onions in drills ..	4 to 6 lbs.
Carrots in drills ..	2 to 3 lbs.	Parsnips in drills ..	4 to 5 lbs.
Corn in hills..	8 quarts	Early peas ..	1½ bushels
Corn in soiling ..	3 bushels	Marrowfat peas ..	1¼ bushels
Clover alsike ..	5 lbs.	Peas broadcast ..	3 bushels
Clover, red alone ..	10 lbs.	Potatoes cut tubers in	
Clover, red with Timothy..	10lbs.	drills ..	10 bushels
Clover, white ..	6 to 8 lbs.	Radish in drills ..	6 to 8 lbs.
Clover, lucerne ..	15 lbs.	Radish broadcast ..	10 lbs.
Cucumber in hills ..	1 to 2 lbs.	Rye broadcast ..	1½ to 2 bushels
Flax broadcast ..	1 to 2 bushels	Salsify in drills ..	6 to 8 lbs.
Grass, blue alone ..	3 bushels	Sorghum ..	10 to 12 lbs.
Grass, Hungarian ..	½ bushel	Spinach ..	8 to 10 lbs.
Grass, lawn ..	3 bushels	Turnips ..	1 lb.
Grass, orchard ..	2 to 3 bushels	Turnips broadcast ..	2 lbs.
Grass, red top ..	2 bushels	Vetches ..	2 to 3 bushels
Grass, rye ..	2 "	Wheat ..	1½ to 2 bushels
Clover, 8 lbs.	} together for one acre.	
Timothy, 6 quarts		
Red top, 1 bushel..	..		

THE HOME.

Cement for Petroleum Lamps.—Boil three parts of resin with one part of caustic soda and five of water. The composition is then mixed with half its weight of plaster of Paris and sets firmly in one-half to three-quarters of an hour. It is of great adhesive power, not permeable to petroleum, a low conductor of heat, and but superficially attacked by hot water.

To Make and Apply Gold-plating Powder.—Prepare a chloride of gold the same as for plating with a battery. Add to it when thoroughly washed out, cyanuret potassa in a proportion of two ounces to five penny-weights of gold. Pour in a pint of rain-water, shake up well, and then let stand till the chloride is dissolved. Add then one pound of prepared Spanish whiting, and then let it evaporate in the open air till dry, after which put away in a tight vessel for use. To apply it you prepare the article in the usual way, and, having made the powder into a paste with water, rub it upon the surface with a piece of chamois-skin and cotton flannel.

Table Manna, or Pure Honey without Bees' Honey.—White sugar five pounds, water one and a-half pounds. Simmer gradually over the fire and add one-half ounce alum in powder. Skim off the scum if any. Set to cool. Add a small quantity of the following extracts to flavour to suit the taste: alcohol one part, good Jamaica ginger two ounces. macerate for ten days adding two or three drops of ottar of roses to scent.

Frangipanni.—Spirits one gallon, oil of bergamot one ounce, oil of lemon one ounce, marcerate four days, frequently shaking, then add water one gallon, orange flower water one pint, essence vanilla two ounces.

Mix Jockey Club.—Spirits of wine five gallons, orange flower water one gallon, balsam Peru four ounces, essence of bergamot eight ounces, essence of musk eight ounces, essence of cloves four ounces, essence of neroli two ounces.

Mix Ladies' Own.—Spirits of wine one gallon, ottar of roses twenty drops, essence thyme half an ounce, essence neroli one quarter ounce, orange water six ounces, essence of vanilla half ounce, essence bergamot quarter ounce.

Kiss Me Quick.—Spirits one gallon, essence thyme quarter ounce, essence orange flowers, ten ounces, essence neroli, one-half ounce, ottar of roses thirty drops, essence jasmine one ounce, essence balm mint one-half ounce, petals of roses four ounces, oil of lemon twenty drops, calorus-aromatus half ounce, essence neroli half ounce, mix and strain.

Upper Ten.—Spirits of wine four quarts, essence cedrat two drachms, essence violets quarter ounce, essence neroli half ounce, ottar of roses twenty drops, orange flower essence one ounce, oil rosemary thirty drops, oil of bergamot half ounce.

Silver Plating Fluid.—Dissolve one ounce nitrate of silver in crystals in twelve ounces of soft water; then dissolve in the water two ounces cyanuret of potash; shake the whole together and let it stand till it becomes clear. Have a bottle or bottles half full of Paris white or fine whiting, put in the liquor and it is ready for use. The whiting does not increase the coating powder but helps clean the articles

To make Silver Solution for Electro-plating.—Put together into a glass one ounce of good silver, made thin and cut into strips; two ounces best nitric acid, and one half ounce pure rain water. If solution does not begin at once, add a little more water, and continue to add a little at a time until it does. In the event it starts off well, but stops before the silver is fully dissolved, you may generally start it up again all right by adding a little more water. When solution is entirely effected, add one quart of warm rain water and a large teaspoonful of table salt. Shake well and let settle. Then proceed to pour off and wash through other waters. When no longer acid to the taste put in an ounce and an eighth cyanuret potassa and a quart of pure rain water. After standing about twenty-four hours it will be ready for use.

Stimulators for Bald Heads and Bare Faces.—Tincture hartshorn one ounce, borax one-half ounce, alcohol one pint, water one pint, tincture cantharides two drachms. **Denham's**—cologne two ounces, liquid hartshorn one drachm, tincture of cantharides two drachms, oil rosemary twelve drops, oil nutmeg twelve drops, oil lavender twelve drops.

Furniture Polish.—Equal quantities of common wax, white wax, white soap in the proportion of one ounce of each to a pint of water. Cut the above ingredients fine, and dissolve over a fire until well mingled. Bottle and label.

Beautiful Green Paint for Walls.—Take four pounds of Roman vitrol and put on it a kettleful of boiling water. When dissolved add ten pounds pearlash and stir the mixture well with a stick until the effervescence ceases, then add quarter pound pulverised yellow arsenic. Stir the whole together. Lay it on with a paint brush, and if the wall has not been painted before two or three coats will be requisite. If pea green is required put in less, if an apple green more of the yellow arsenic. This paint does not cost the quarter of oil paint, and looks better.

Gold Solution for Electro Plating.—Dissolve five pennyweights gold coin, five grains pure copper, and four grains pure silver in three ounces nitro-muriatic acid, which is simply two parts muriatic acid and one part nitric acid. The silver will not be taken into solution as are the other two metals, but will gather at the bottom of the vessel. Add one ounce pulverized sulphate of iron, one-half ounce pulverized borax, twenty-five grains pure table salt, and one quart hot rain water. Upon this the gold and copper will be thrown to the bottom of the vessel with the silver. Let stand still fully settled, then pour off the liquor very carefully, and refill with boiling rain-water as before. Continue to repeat this operation until the precipitate is thoroughly washed; or in other words, fill up, let settle, and pour off so long as the accumulation at the bottom of the vessel is acid to the taste. You now have about an eighteen carat chloride of gold. Add to it an ounce and an eighth cyanuret potassa, and one quart rain-water—the latter heated to the boiling point. Shake up well, then let stand about twenty-four hours, and it will be ready for use. Some use platina as an alloy instead of silver, under the impression that plating done with it is harder. I have used both, but never could see much difference. Solution for a darker coloured plate to imitate Guinea gold may be made by adding to the above one ounce dragon's blood and five grains iodide of iron. If you desire an alloyed plate, proceed as first directed, without the silver or copper, and with an ounce and a-half of sulphuret potassa in place of the iron, borax, and salt.

French Putty.—Seven pounds linseed oil and four pounds brown umber are boiled for two hours, and sixty-two grammes wax stirred in. After removal from the fire five and a-half pounds fine chalk and eleven pounds of white lead are added and thoroughly incorporated; said to be very hard and permanent.

Aquaria Cement.—One part, by measure, say a gill of litharge; one gill of plaster of Paris; one gill of dry white sand; one-third of a gill of finely powdered resin. Sift, and keep corked tight until required for use, when it is to be made into a putty by mixing in boiled oil (linseed) with a patent drier added. Never use it after it has been mixed (that is, with the oil) over fifteen hours. This cement can be used for marine as well as fresh water aquaria, as it resists the action of salt water. The tank can be used immediately, but it is best to give it three or four hours to dry.

To Wash Silverware.—Never use a particle of soap on your silverware, as it dulls the lustre, giving the article more the appearance of pewter than silver. When it wants cleaning, rub it with a piece of soft leather and prepared chalk, the latter made into a kind of paste with pure water, for the reason that water not pure might contain gritty particles.

Artificial Gold.—This is a new metallic alloy which is now very extensively used in France as a substitute for gold. Pure copper, one hundred parts; zinc or preferably, tin, seventeen parts; magnesia, six parts; sal-ammoniac, three-sixths parts; quicklime, one-eighth parts; tartar of commerce, nine parts; are mixed as follows:—The copper is first melted, and the magnesia, sal-ammoniac, lime and tartar are then added separately, and by degrees, in the form of powder. The whole is now briskly stirred for about half-an-hour, so as to mix thoroughly, and when the zinc is added in small grains by throwing it on the surface, and stirring till it is entirely fused; the crucible is then covered, and the fusion maintained for about thirty-five minutes. The surface is then skimmed, and the alloy is ready for casting. It has a fine grain, is malleable, and takes a splendid polish. It does not corrode readily, and for many purposes is an excellent substitute for gold. When tarnished, its brilliancy can be restored by a little acidulated water. If tin be employed instead of zinc, the alloy will be more brilliant. It is very much used in France, and must ultimately attain equal popularity here.

Nickel Plating.—The following is the substance of the patent granted to Dr. Isaac Adams, March 22, 1870. The progress is highly successful. "This improvement consists in the use of three new solutions from which to deposit nickel by the electric current. 1. A solution formed of the double sulphate of nickel and alumina, or the sulphate of nickel dissolved in a solution of soda, potash, or alumina alum, the three different varieties of commercial alum. 2. A solution formed of the double sulphate of nickel and magnesia, with or without an excess of ammonia. I have found that a good coating of nickel can be deposited from the solution before mentioned, provided they are prepared and used in such a manner as to be free from any acid or alkaline reaction. When these solutions are used, great care must be taken, lest by the use of too high battery power, or from the introduction of some foreign matters, the solution becomes acid or alkaline. I prefer to use these solutions at a temperature above one hundred degrees Fahrenheit, but do not limit my invention to the use of these solutions at that temperature. I therefore claim, 1. The electro deposition of nickel by the means of solution of the double sulphate of nickel and alumina prepared and used in such a manner as to be free from the presence of ammonia, potash, soda, lime or nitric acid, or from any other acid, or from any acid or alkaline reaction. 2. The electro deposition of nickel by means of a solution of the double sulphate of nickel and potash, prepared and used in such a manner as to be free from the presence of ammonia, soda, alumina, lime or nitric acid, or from any acid or alkaline reaction. 3. The electro deposition of nickel by means of a solution of the double sulphate of nickel and magnesia, prepared and used in such a manner as to be free from the presence of potash, soda, alumina, lime or nitric acid, or from any acid or alkaline reaction."

To Solder Tortoise Shell.—Bring the edges of the pieces of shell to fit each other, observing to give the same inclination of grain to each, then secure them in a piece of paper, and place them between hot irons or pincers; apply pressure, and let them cool. The heat must not be so great as to burn the shell, therefore try it first on a white piece of paper.

To Take a Plaster of Paris Cast from Life.—The person must lie on his back, and his hair be tied behind; into each nostril put a conical piece of paper, open at each end, to allow of breathing. The face is to be lightly oiled over, and the plaster, being prepared, is to be poured over the face, taking particular care that the eyes are shut, till it is a quarter of an inch thick. In a few minutes the plaster may be removed. In this a mould is to be formed from which a second cast is to be taken, that will furnish casts exactly like the original.

Ice Cream.—Have good rich sweet cream, and half pound of loaf sugar to each quart of cream or milk. If you cannot get cream, the best imitation is to boil a soft custard, six eggs to a quart of milk (eggs well beaten), or another is made as follows:—boil one quart of milk and stir into it whilst boiling, one tablespoonful of arrowroot wet with cold milk. When cold stir into it the yoke of one egg to give it a rich colour. Five minutes boiling is enough for either plan. Put the sugar in after they cool. Keep the same proportions for any amount required, or thus: To six quarts milk add one-half pound Oswego corn and starch first dissolved. Put the starch in one quart of milk, then mix together and simmer a little, sweeten and flavour to taste. The juice of strawberry or raspberry gives a beautiful colour and flavour to ice cream, or about one-half ounce essence or extract to one gallon, or to suit the taste. Have your ice well broken, one quart of salt to a bucket of ice. About half an hour's constant stirring with occasional scraping down and beating together will freeze it.

To prevent Grey Hair.—When the hair is beginning to change colour the use of the following pomade has a beneficial effect in preventing the disease extending, and has the character of even restoring the colour of

the hair:—lard four ounces, spermaceti four drachms, oxide of bismuth four drachms. Melt the lard and spermaceti together, and when getting cold stir in the bismuth. To this can be added any kind of perfume according to choice. It should be used whenever the hair requires dressing. It must not be imagined that any good effect speedily results, it is in general a long time taking place, the change being very gradual.

Vinegar Rouge.—Cochineal three drachms, carmine lake three drachms, alcohol six drachms, mix and then put into a pint of vinegar perfumed with lavender, let it stand for a fortnight, then strain for use.

Glue for labelling on Metals.—Boiling water one quart, pulverised borax two ounces, gum shellac four ounces. Boil till dissolved. Used for attaching labels to metals or it will do to write inscriptions with, and dust or daub on a little bronze powder over it, varnishing over the bronze.

Fire and waterproof Glue.—Mix a handful of quick lime with four ounces of linseed oil, thoroughly lixiviate the mixture, boil it to a good thickness and spread it on thin plates in the shade, it will become very hard but can be dissolved over a fire like common glue, and then is fit for use.

To make Iron take a bright Polish like Steel.—Pulverise and dissolve the following articles in one quart of hot water:—blue vitrol one ounce, borax one ounce, prussiate of potash one ounce, charcoal one ounce, salt half a pint; then add one gallon of linseed oil, mix well, bring your iron or steel to the proper heat and cool in the solution.

Tooth Paste.—Powdered myrrh two ounces, burned alum one ounce, cream tartar one ounce, cuttle fish bone four ounces, drop lake two ounces, honey half gallon. Mix.

Fine Tooth Powder.—Powdered orris root one ounce, Peruvian bark one ounce, prepared chalk one ounce, myrrh one half ounce.

Superior Cologne Water.—Alcohol one gallon; add oil of cloves, lemon, nutmeg and bergamot each one drachm, oil neroli three and a-half drachms, seven drops of oils of rosemary, lavender and cassia, half a pint of spirits of nitre, half a pint of elder flower water. Let it stand a day or two, then take a cullander and at the bottom lay a piece of white cloth, and fill it up with one fourth of white sand. Filter through the sand.

Lavender Water.—Two ounces of oil of garden lavender, one drachm essence of ambergris, six drachms oil of bergamot, mix with two quarts and a pint of proof spirits.

Rubber Hand Stamps.—Set up the desired name and address in common type, oil the type and place a guard about half an inch high around the form. Now mix plaster of Paris to the proper consistence, pour in and allow to set. Have your vulcanised rubber all ready or made in long strips three inches wide and one eighth of an inch thick. Cut off the size of the intended stamp, remove the plaster cast from the type, and place both the cast and the rubber in a screw press applying sufficient heat to thoroughly soften the rubber, then turn down the screw hard and let it remain until the rubber has received the exact impression of the stamp and becomes cold, when it is removed, neatly trimmed with a sharp knife and cemented to the handle ready for use.

Florida Water.—Half-pint proof spirits, two drachms oil lemon, half drachm oil rosemary. Mix.

Liquid Black Lead Polish.—Black lead pulverized one pound, turpentine one gill, water one gill, sugar one ounce.

Glue to resist Moisture.—Glue five parts, resin four parts, red ochre two parts, mix with smallest possible quantity of water.

Telephone 149.

FIELD'S BOOTS.

Look Well Everywhere.

Better Than Elsewhere.

Cheaper Than Anywhere.



Address :

Ruthven Street,

Toowoomba.

American Commercial Ink.—Take one quarter pound extract of log-wood, one gallon clean soft water, heat it to the boiling point in a perfectly clean iron kettle; skim well, stir; then add ninety grains of bichromate of potash, fifteen grains prussiate of potash. dissolve in half a pint of hot water. Stir for three minutes, take off and strain.

Instructions for Chromotype or Photo Chromatic Oil Painting.—This painting is done on common window glass, which must be cleaned thoroughly before using. The best way to clean glass is to damp it with spirits of wine and polish with a piece of dry silk. Then take the picture that you wish to copy, and cut off the waste paper until you leave about an inch margin all round it, and then cut your glass to the exact size of the picture. Seeing that your glass is clear, apply a coat of chinese varnish on one side, laying it on evenly and thick. Lay it away where it will be free from dust till it dries, which usually takes about six hours. If it is placed in the sun or near the fire it will dry much quicker. When ready to finish the picture, take the paint or whatever it may be, and immerse it in the solution of colour, face up, till it becomes thoroughly wet; then take it out and lay it on a sheet of paper face up, in order that the face of the picture may dry and leave the other side damp. While your picture is drying, which usually takes from two to three minutes, according to the thickness of it, give the glass another coat of varnish on the same side. When the picture is dry lay it on the glass, face down and press it firmly, so as to exclude all air. If there is any air left it will show itself in white spots on the glass, and must be pressed out. Let it remain about five minutes, and then take a dry cloth and rub away the back of the picture till you can see the outlines evenly and distinctly. After you have rubbed it to suit, give it a coat of Finishing Varnish and let it dry. When dry smooth it off with a piece of fine sand paper, then give it another coat of finishing varnish, let it dry, and place a piece of paper, any colour you choose, on the back, and it is ready for framing. You may use warm water in place of the solution of colour, but you must rub it off immediately. If you are unable to procure the fir balsam, any transparent varnish will do instead. The articles to be used are a flat camel's hair brush, about an inch wide, the chinese varnish of compound of fir balsam, two ounces; spirits turpentine, spirits of wine each an ounce; mix well. Finishing varnish fir balsam, spirits turpentine, spirits of wine, each an ounce; and solution for fixing the colour, vinegar, four tablespoonsful, and water one quart.

How to Fasten Rubber to Wood and Metal.—As rubber plates and rings are now-a-days, used almost exclusively for making connections between steam and other pipes and apparatus, much annoyance is often experienced by the impossibility or imperfectness of an air-tight connection. This is obviated entirely by employing a cement which fastens alike well to the rubber, to metal or wood. Such cement is prepared by a solution of shellac in ammonia. This is best made by soaking pulverised gum shellac in ten times its weight of strong ammonia, when a slimy mass is obtained, which in three or four weeks will become liquid without the use of hot water. This softens the rubber and becomes, after volatilisation of the ammonia, hard and impermeable to gases and fluids.

To Mend Tinware by the Heat of a Candle.—Take a vial about two-thirds full of muriatic acid and put into it little bits of sheet zinc as long as it dissolves them; then put in a crumb of sal-ammoniac and fill up with water, and it is ready for use. Then with the cork of the vial wet the place to be mended with the preparation; then put a piece of sheet zinc over the hole and hold a lighted candle or spirit lamp under the place, which melts the solder on the tin and causes the zinc to adhere without further trouble. Wet the zinc also with the solution, or a little solder may be put on instead of the zinc or with the zinc.

Electro-Plating Dodge.—Put eight silver shillings into two ounces of nitric acid. When the silver disappears throw into it a pint of water and four ounces of common salt. The salt will throw down a powder, which is pure silver. Now decant off the water and repeat the same washings till all the effects of the salt shall have disappeared. Now add to this powder two ounces of cyanide of potassium and three ounces of hyposulphate of soda. Add to this two quarts of pure rain water and your silver mixture is complete. Now you may do by the aid of this mixture all kinds of plating, watch chains, rings, watches, steel, iron and German silver goods of all kinds. Simply hang the articles in the solution by means of a strip of lead for ten or twenty minutes according to the thickness of the silvering desired. If the articles to be plated are clean, a pure and durable silver surface will be the result.

White Cement.—Take white (fish) glue, one pound and ten ounces; dry white lead, six ounces; soft water, three pints; alcohol, one pint. Dissolve the glue by putting it in a tin kettle or dish containing the water, and set this dish in a kettle of water to prevent the glue from being burned. When the glue is dissolved put in the lead and stir and boil until it is thoroughly mixed; remove from the fire, and when cool enough to bottle add the alcohol and bottle while it is yet warm. Cork well.

A Cold Cement for Mending Earthenware.—This is made by grating a pound of old cheese with a nutmeg grater into a quart of milk, in which it must be left fourteen hours. Stir often. A pound of unslaked lime finely pulverised in a mortar is then added, and the whole is thoroughly mixed by beating. This done, the whites of twenty-five eggs are incorporated with the rest, and the whole is ready for use. There is another cement for the same purpose, which is used hot. It is made of resin, beeswax, brick dust and chalk boiled together. The substances to be cemented must be heated, and when the surfaces are coated with the cement, they must be rubbed hard upon each other, as in making a glue joint with wood.

Glycerine Cement.—When glycerine is mixed with fine and well-dried litharge, it yields a cement that is capable of a large number of applications. All metals, and nearly all solid bodies, can be bound together by it—it will harden under water as readily as in the air, and will resist a temperature of 500 degrees. It is especially recommended for such pieces of apparatus as are exposed to the action of chlorine, hydrochloric acid, sulphuric acid, sulphurous acid, and nitric acid; also the vapor of alcohol, ether, and bisulphide of carbon, as none of these agents act upon it. The cement can be used in steam engines, pumps, foundations for machinery, and finally as a substitute for plaster in galvano-plaster and electro-plating. The proportion and preparation of glycerine and litharge to be taken must depend somewhat upon the consistency of the cement, and its proposed uses. An excess of glycerine would retard the setting, as it does not readily evaporate.

Transparent Soap.—Slice six pounds of the best yellow bar soap into shavings; put into a tin or copper kettle with half gallon of alcohol; heat gradually over a slow fire, stirring till all is dissolved; then add one ounce of sassafras essence, skim until all is mixed; now pour into pans about one-and-half inches deep, and when cold cut into square bars as desired.

To Correct Musty Flour.—Carbonate of magnesia, three pounds; flour, seven hundred and sixty-five pounds; mix. This improves bad flour, making it wholesome, producing lighter and better bread than when alum is used, and absorbs and dissipates the musty smell.

Patent Self-raising Flour.—Kiln-dried flour, one cwt; tartaric acid, ten ounces; mix thoroughly. After two or three days, add, of bicarbonate of soda, twelve ounces; lump sugar, half-pound; common salt, one and-

half pounds. Mix and pass through the dressing machine. Have all the articles perfectly dry, and separately reduced to fine powder before adding to the flour. Mix with cold water and bake at once. This receipt produces very light and porous bread.

Meat Preservative.—To four gallons of water add eight pounds of coarse salt, quarter ounce of potash, two ounces saltpetre, two pounds of brown sugar. Boil together, skim when cold. Put on this quantity to one hundred pounds of meat. Hams to remain in eight weeks. Beef, three weeks. Let the hams dry several days before smoking. Meat of all kinds, salmon and other fish, lobsters, &c., may be preserved for years by a light application of pyroligneous acid applied with a brush sealing up in cans as usual. It imparts a splendid flavor to the meat, is very cheap, and is an effectual preservative against loss.

Leavened Bread.—One pound flour, one hundred grains carbonate of soda, sixty grains common salt, one teaspoon powdered sugar, hundred and twenty grains muriatic acid, more or less, according to its strength; one wine pint of water, inferior flour will require less. Well mix the flour, soda, salt, and sugar in a earthen vessel, then add the acid mixed with the water, stir with a wooden spoon. Bake in one loaf about one hour. Bake in tin or iron pans, but avoid the use of metallic vessels or spoons while mixing.

The Astral Burning Fluid.—Get good deodorised benzine, sixty to sixty-five gravity, and to each barrel of forty-two gallons, add two pounds pulverised alum, three an half ounces gum camphor, and three an half ounces oil of sassafras, or two ounces oil bergamot; stir up and mix thoroughly together, and it will soon be ready for use. N.B.—As this fluid creates a much larger volume of light and flame than carbon oil, is necessary to use either a high burner, such as the sun burner, to elevate the flame away from the lamp in order to keep it cool, or instead thereof, to use a burner provided with a tube for the escape of the gas generated from the fluid, such, for instance, as the Meriden burner.

How to make Soap.—When wood ashes cannot conveniently be had it is usual for soap manufacturers to use equal quantities of recently slacked lime, and sal-soda, soda ash or caustic soda, using water enough to give the ley sufficient strength to support a fresh egg. It must be very strong. The solution can be effected by heat or stirring, or by both methods, finally drawing off, of bailing out the liquid clear of sediment, previously throwing in salt and giving time for the sediment to settle; one ton of yellow soap will require about a thousand pounds tallow and three hundred and fifty pounds resin, with ley sufficient. The same quantity of white soap will require nearly thirteen hundred pounds tallow, boiling in every case with the proper quantity of ley, until it forms a perfectly homogenous mass by a perfect blending of the component parts all together, when it is poured out into suitable frames to harden and cool. It is afterward cut up into proper sized bars by means of wires to which handles are attached and then piled up to dry.

Solid Candles from Lard.—Dissolve quarter pound alum and quarter pound saltpetre, in half pint water on a slow fire; then take three pounds of lard cut into small pieces, and put into the pot with this solution, stirring it constantly over a very moderate fire until the lard is all dissolved; then let it simmer until all steam ceases to rise and remove it at once from the fire. If you leave it too long it will get discolored. These candles are harder and better than tallow.

To Flavour Tobacco.—This is done by means of a mixture of one part each of lemon peel, orange peel, figs, coriander seed and sassafras; half part each of elderflowers, elderberries, and cinnamon; two parts of saltpetre, three of salt, and four of sugar. This mixture must be digested

in fifty parts of water, and, before applying it, flavour with an alcoholic solution of gum benzion, mastic and myrrh. It is said that this decoction gives a flavour to common leaves resembling Porto Rico, but to this end the leaves must be well dried, about a year old, well permeated with the preparation, kept in a pile for eight days, turned daily, and finally dried.

Flavour for Cigar Makers.—Take two ounces Tonqua beans and one ounce cinnamon; bruise and pulverize them to a powder, and put them into one pint of Santa Cruze rum; let it stand for a few days to macerate; stir all together, and with this liquid sprinkle your common or inferior tobacco. Dry out of the sun, and the flavour will be unequalled.

Hair Restorative.—A tea made by pouring one pint of boiling water on two tablespoonfuls of dried rosemary leaves, with a wineglassful of rum added, is excellent.

Hands, to Soften.—Before going to bed take a large pair of old gloves and spread mutton tallow inside, also all over the hands. Wear the gloves all night, and in the morning wash the hands with olive oil and white castile soap.

Furniture, to Remove White Stains from.—Have ready three pieces of woollen cloth, with one well dipped in lamp oil (or linseed oil) rub the spot briskly. Wet the second with alcohol and apply to the oily surface, rubbing quickly, as too much alcohol will destroy the varnish. Finally polish with the third cloth moistened with oil or furniture polish.

Never Failing Test for Good Flour.—Good flour is white, with a yellowish or straw-color tint. Squeeze some of the flour in your hand; if good, it will retain the shape given by pressure. Knead a little between your fingers; if it works soft and sticky, it is poor. Throw a little against a dry perpendicular surface; if it fall like powder it is bad.

To Mend Crockery.—No. 1. Four pounds of white glue, one and a-half pounds dry white lead, one-half pound isinglass, one gallon soft water, one quart alcohol, one-half pint white varnish; dissolve the glue and isinglass in the water by gentle heat if preferred; stir in the lead, put the alcohol in the varnish, and mix the whole together.

Screw in Plaster.—It often becomes desirable to insert screws into plaster walls without attaching them to any wood-work; but when we turn them the plaster gives way, and our effort is vain; and yet a screw may be inserted in plaster, so as to hold light pictures, &c., very firmly. Enlarge the hole to about twice the diameter of the screw, fill it with plaster of Paris, such as is used for fastening the tops of lamps, &c., and bed the screw in the soft plaster. When the plaster has set the screw will hold like iron.

To Remove "Red Mites" from Canaries.—Put into the cage as a perch one or more hollow sticks, with holes cut into them at short distances as in a cane pipe. The insects crawl into these, and can be easily knocked or shaken out, or destroyed by letting hot water run through the sticks. This should be done every day until the bird is relieved. Hang a piece of new white flannel in the cage at night next the perch so that it shades the bird from the light. In the morning you will find the mites on the flannel; wash, or put in a new piece the following night, and continue doing it until they are all removed. It is also well to scald the cage. The perches should be of red cedar wood.

To Renovate Old Silk.—Two ounces of soap bark (to be had at any chemists) soaked overnight in one quart of rain water. Pour off the water from the bark in the morning and sponge the silk thoroughly on both sides and hang smoothly on a clothes line to dry—do not iron. Old and soiled black silks have been made to look somewhere approaching newness, and more than respectable by this process.

Sick Canaries.—Sponge cake dipped in sherry wine is strongly recommended for sick canary birds that have been moulting. The bird will no doubt eat sparingly of it, but the remedy is excellent. It has been known in many instances to restore the voice and health of canaries after shedding eighteen months and two years. Birds often continue moulting from weakness, and a short time feeding them on the cake and sherry, in connection with their seed, soon shows a beneficial effect. I would also advise not to give the bird any greens to eat, nor apples, while in the condition described. Canaries having asthma are relieved, and sometimes cured, by giving them a pap made of baker's bread boiled in sweet milk. In very bad cases, remove their seed for a few days and let them feed entirely upon it. The following treatment completely restored a fine singer which I had quite despaired of, as he had been sick and silent for months: Leave off seed entirely. Make a paste of sweet milk and bread crumbs, throwing the crumbs into the milk while boiling, and stir until quite smooth; add a pinch of cayenne pepper, varied occasionally by some finely-minced clove or garlic; dissolve in the drinking water a little black currant jelly, a bit of fig, or half a potash lozenge. I used all of these and my bird is well; so to which the preference should be given I know not, though I incline to the jelly. It may take a long time to cure the bird, and if the trouble arises from hardness of the tongue, it must be painted daily with strong borax water. If he sneezes, a little olive oil must be gently put up the nostrils. He should have plenty of tepid water to bathe in, celery, sweet apple, or lettuce. But by no means hang him close to the window, the cold is too severe, even in a moderate warm room, for a bird in delicate health. Paste must be fresh daily.

Cure for Fever and Ague.—One-half ounce spirits nitre, one-half ounce tincture pepper, thirty-five grains quinine, one pint of brandy. Take a wineglassful three times a day, one-half hour before meals. If for a child, give only half the quantity.

White Wine Vinegar.—Mash up seventy pounds of raisins, and add ten gallons of water; let it stand in a warm place for a month and you will have pure white wine vinegar. The raisins may be used a second time the same way.

Extirpation of Cockroaches.—Common red wafers to be found at any stationers will answer the purpose. Cockroaches eat them and die. Also sprinkle powdered borax plentifully around the house, and renew occasionally; in a short time not a roach will be seen. This is a safe, and if followed up, certain exterminator.

To clean Old Black Silk.—Grate two potatoes into a quart of water; let it stand to settle, and then drain it off clear. Lay a breadth of silk, from which you have wiped off all the dust with a flannel rag—outside upward on a clean cloth spread over an ironing blanket. Sponge it across the breadth well; fold it up, taking care to keep the wetted side upward. Do all the breadths, laying them each aside; then iron them with a hot iron, having a thin piece of linen or old handkerchief spread over the silk under the iron; this will prevent the silk from shining. Chloroform will cleanse the finest silks and remove spots without injuring the fabric.

The Usual Grocer's Vinegar is made as follows:—Take three barrels, let one of them be your vinegar barrel; fill this last up before it is quite empty, with molasses two gallons; soft water eleven gallons, yeast one quart, keeping these proportions in filling up the whole three barrels. Sell the vinegar out of your old vinegar barrel as soon as it is ready, which will be in a short time; when nearly empty, fill up with the fluid as before, and pass on to sell out of the next barrel; by the time it is disposed of go on to the last; then go back to the first, filling up your barrels in every case

REID & DALTON

Says :

**To Every Man it is Evident
a Careful Wife**

ADDS	To his Happiness.
SUBTRACTS	From his Cares.
MULTIPLIES	His Joys.
DIVIDES	His Sorrows.
REDUCES	His Expenses and in
PRACTICE	Buys and Uses

REID

and

DALTON'S

GROCERIES & PROVISIONS.

when nearly empty, and you will always keep a stock of good vinegar on hand unless your sales are very large. Have the bung-holes open in the barrels to admit air. The free admission of warm air hastens the process. Use brewer's yeast.

Liquid for forcing the growth of Hair.—Cologne two ounces, liquid hartshorn one drachm, tincture cantharides two drachms, oil rosemary twelve drops, lavender twelve drops. Apply to the face daily and await results. Said to be reliable.

Manifold Paper.—Commonly known as copying paper. Mix lard with black lead or lamp black into a stiff paste, rub it over tissue paper with flannel and wipe off the surplus quantity with a soft rag. These sheets alternated with black carbon paper and written with a hard pencil will produce several copies at one time.

Windsor Soap.—This is made with lard. In France they use lard with a portion of olive or bleached palm oil. It is made with one part of olive oil to nine of tallow, but a great part of what is sold is only curd (tallow) soap, scented with oil of carraway and bergamot. The brown is burnt sugar or umber.

Honey Soap.—White cured soap one and a-half pounds, brown Windsor soap half-pound. Cut them into thin shavings and liquify. Add four ounces of honey and keep it melted till most of the water has evaporated; remove from the fire, and when cool enough add any essential oil. According to Piesse & Lubin, the honey soap usually sold consists of fine yellow soap perfumed with oil of citronella.

To make a Barrel of Good Soap.—Dissolve fifteen pounds of bar soap in fifteen gallons boiling water, and let it get cold. Cut up the soap in slices. When cold it will be thick like jelly. Dissolve fifteen pounds of sal-soda in fifteen gallons more of boiling water, which will take three minutes, then add to this composition six pounds of unslacked lime; let these articles boil together twenty minutes. When cold and settled, turn off this fluid and stir it up with the soap, be careful not to disturb the sediment, then add three pints of alcohol, and stir all the articles together.

French Polish for Boots and Shoes.—Mix together two pints of the best vinegar, and one pint of water, stir into a quarter of a pound of glue, broken up, half pound of logwood chips, a quarter ounce of finely powdered indigo, a quarter of an ounce of the best soft soap, and a quarter ounce of isinglass. Put the mixture over the fire and let it boil ten or fifteen minutes. Then strain, bottle, and cork it. When cold it is fit for use. Apply with a clean sponge.

Black Crape, —to Remove Water Stains.—When a drop of water falls on a black crape veil or collar it leaves a conspicuous white mark. To obliterate this, spread the crape on a table (laying it on a large book or paper to keep it steady) and place underneath the stain a piece of old black silk. With a large camel's hair brush, dipped in common ink, go over the satin, and then wipe off the ink with a small piece of old black silk, it will dry immediately, and the white mark will be gone.

Capel's Splendid Black Ink.—Boil logwood twenty-two pounds in enough water to yield fourteen gallons. To a thousand parts of this decoction, when cold, add one part chromate potass, and well stir. These proportions are to be carefully observed, and the yellow chromate, not birchromate, employed. This ink has the great advantages that it adheres strongly to paper, so that it cannot be washed off by water, nor altered by any but the strongest acids. It forms no deposit, and is not acted upon by steel pens.

Red Writing Ink.—Four ounces of best ground Brazil wood, diluted acetic acid one pint, alum half-ounce. Boil slowly in covered tinned copper or enamelled vessel for one hour, strain and add an ounce of gum.

Yellow Ink.—Gamboge saturated with water, and a little alum added.

Green Ink.—Put three and a half drachms Prussian blue, and three drachms gamboge with two ounces of mucilage, and add half-pint water.

Gold and Silver Ink.—Fine bronze powder, or gold and silver leaf, ground with a little sulphate of potash, and washed from the salt, is mixed with water and a sufficient quantity of gum.

Sympathetic Inks.—The solutions used should be as nearly colourless that the writing cannot be seen till the agent is applied to render it visible. Boil oxide of cobalt in acetic acid. If a little common salt be added the writing becomes green when heated, but with nitre it becomes a pale rose colour. A weak solution of sulphate of copper, the writing becomes blue when exposed to the vapor of ammonia.

Hair Dye.—People need not buy hair dyes—here is the greatest in the world, solution.—No. 1. Hydro-sulphuret of ammonia, one ounce; solution of potash, three drachms; distilled or rain water, one ounce (all by measure). Mix and put into bottle labelled No. 1. Solution No. 2.—Nitrate of silver, one drachm; rain water, two ounces. Dissolve and labelled No. 2. Directions.—The solution No. 1 is first applied to the hair with a tooth brush, and the application is continued for fifteen or twenty minutes. Let the hair dry a short time. Solution No. 2 is then brushed over, a comb being used to separate the hair and allow the liquid to come in contact with every part. Care must be taken that the liquid does not come in contact with the skin, as solution No. 2 produces a very permanent dark stain on all substances with which it comes in contact. If the shade is not sufficiently deep the operation may be repeated. The hair should be cleaned from grease before using the dye. Two tablespoonfuls of soda to half a gallon of clear water is the best for washing the head.

Golden Hair.—All golden hair dyes are made from peroxide of hydrogen. Any chemist will supply peroxide of hydrogen very cheaply.

The Marvellous French Starch Enamel.—Here's a dodge worth knowing, and one from which a pot of money can be made. Melt over a slow fire five pounds of refined paraffine, and when it is all melted add two hundred drops of oil of citronelli. Place several new round pie pans, well oiled with lard or sweet oil, on a level table, and pour about six tablespoonfuls of the mixture into each pan. Let them stand until cool enough to lift into a pail of water, and then submerge the pan into the water until it is cool enough to cut the polish into cakes. This can be done with a small die, say about the size of a shilling. Packed in pretty boxes these tablets sell at 6d. a box—a dozen tablets in a box. To a pint of boiling starch stir in two of these cakes, and a spendid lustre, as well as a delightful perfume, is imparted to linen or muslin, making the iron pass very smoothly over the surface with about half the usual labour. The iron is prevented from adhering to the surface, and the clothes remain clean and neat much longer than by any other method.

To Remove Grease or Stains from Clothing.—Benzine is considered one of the best grease extractors extant.

Friction Matches.—About the best known preparation for friction matches is gum arabic, sixteen parts by weight; phosphorus, nine parts; nitre, fourteen parts; peroxide of manganese, in powder, sixteen parts. The gum is first made into a mucilage with water, then the manganese, then the phosphorus, and the whole is heated to about 130 degrees Fahr. When the phosphorus is melted the nitre is added, and the whole is thoroughly stirred until the mass is a uniform paste. The wooden matches, prepared first with sulphur, are then dipped in this and afterwards dried. Friction papers, for carrying in the pocket, may be made in the same manner, and by adding benzoin to the mucilage they will have an agreeable odor when ignited.

Almond Soap.—Best white tallow soap, fifty pounds; essence of bitter almonds, twenty ounces; melt by the aid of a steam bath.

Complexion Pearl Powder.—Take white bismuth, one pound; starch powder, one ounce; orris powder, one ounce. Mix and sift through lawn. Add a drop of attar of roses or neroli.

Pearl Water.—Castil soap, one pound; water, one gallon. Dissolve, then add alcohol, one quart; oil of rosemary and oil of lavender, each two drachms. Mix well.

Vermillion for the Toilet.—Take an alkine solution of bastard saffron, and precipitate the color with lemon juice; mix the precipitate with a sufficient quantity of finely-powdered French chalk and lemon juice, then add a little perfume.

To Get Rid of Bed Bugs.—Corrosive sublimate and the white of an egg, beat together and laid with a feather around the crevices of the bedsteads and the sacking is very effectual in destroying bugs in them. Tansy is also said to be very effectual in keeping them away. Strew it under the sacking bottom. The best exterminator is black pulverized hellbore root. It destroys them. Place it where the bugs will be likely to crawl.

Freezing Preparation.—Common salammoniac well pulverised one part, saltpetre two parts; mix well together; then take common soda well pulverised. To use, take equal quantities of these preparations (which must be kept separate and well covered previous to using), and put them in the freezing pot; add water of a proper quantity and put in the article to be frozen in a proper vessel, cover up and your wants will be soon supplied. For freezing creams or wines this cannot be beaten.

Non-explosive Burning Fluid.—Take five quarts alcohol, one quart camphene, two ounces pulverised alum, mix, let stand twenty-four hours. If transparent it is fit for use; if not, add sufficient alcohol to bring it to the natural colour of the alcohol. The cover of the lamp must fit close, and a tin stopper be kept over the tube when not in use to prevent evaporation.

Bandoline.—For adjusting the hair.—Boil a tablespoonful of linseed oil in half-pint water for five minutes. Perfume.

Balm of Gilead.—Opodeldoc, spirits of wine, salammoniac, equal parts of each. Shake. Cures neuralgia, pains, aches, &c. Apply as a lotion.

Blue Color for Ceilings, &c.—Boil slowly for three hours one pound of blue vitrol and one half pound of the best whiting in about three quarts water; stir it frequently while boiling and also on taking it off the fire. When it has stood till quite cold, pour off the blue liquid; then mix the cake of colour with good size, and use it with a plasterer's brush in the same manner as whitewash for walls or ceilings.

Premium Tooth Powder.—Six ounces prepared chalk, one half ounce cassia powder, one ounce orris. Mix well.

Hair Restorative.—Four drachms oxide bismuth, four drams spermaceti; four ounces pure hog's lard. The lard and spermaceti should be melted together. When nearly cool, stir in the bismuth and perfume. Prevents the hair from turning grey. Restores grey hair.

Toilet Powder.—One pound white starch, four ounces oxide bismuth. Mix.

Pimpernel Kalydor.—For the skin and complexion.—Steep pimperl in pure rain water for three days. Renders the skin clear and white.

Hair Invigorator.—Quart bay rum, pint alcohol, one ounce castor oil, one ounce tincture cantharides, pint sweet oil.

To write Secret Letters.—Put five cents' worth citrate of potassa in an ounce vial of clear cold water. This forms an invisible fluid. Let it dissolve, and you can use on paper of any colour. Use a goose quill in writing. When you wash the writing to become visible, hold it to a red-hot stove.

Prepared Liquid Glue.—Take of the best white glue sixteen ounces; white lead dry four ounces, rain water two pints, alcohol four ounces, with constant stirring dissolve the glue and lead in the water by means of a water bath; add the alcohol and continue the heat for a few minutes; lastly pour into bottles while it is still hot.

To write in Silver.—Mix one ounce of the finest pewter or block tin and two ounces of quicksilver together till both become fluid, and grind it with gum water and write with it. The writing will then look as if done with silver.

Death to Cockroaches.—The following is said to be effectual: These vermin are easily destroyed simply by cutting up green cucumbers at night and placing them about where the roaches commit depredations. What is cut from the cucumbers in preparing them for the table answers the purpose as well, and three applications will destroy all the roaches in the house. Remove the peelings in the morning and renew them at night.

Brilliant Stove Polish.—A teaspoonful of pulverised alum mixed with stove polish will give the stove a fine lustre, which will be quite permanent.

Imitation Topaz.—Strass, five hundred parts; glass of antimony, twenty-one parts; purple of cassia, half a part. Fuse twenty-four hours and cool slowly.

Imitation Ruby.—Strass, eighty parts; oxide of manganese, two parts. Mix and fuse same as topaz.

Imitation Emerald.—Strass, five hundred parts; glass of antimony, twenty parts; oxide of cobalt, three parts. Fuse with ease for twenty-four hours, then cool slowly.

Imitation Sapphire.—Oxide of cobalt, one part; strass eighty parts; fuse carefully for thirty-six hours. Silver and gold solutions are merely these metals dissolved in acids and then diluted.

Paste Diamonds.—Take white sand, nine hundred parts; red lead, six hundred parts; pearl ash, four hundred and fifty parts; nitre, three hundred parts; arsenic, fifty parts; manganese, half a part. To make it harder use less lead, and if it should have a yellow tint, add a little more manganese.

Liquid Glue.—The following receipt for "Prepared Glue," the discovery of a French chemist, is selling about the country as a secret, for various prices, from one to five dollars. It is a handy and valuable composition, as it does not gelatinize, putrefy, ferment or become offensive, and can be used cold for all the ordinary purposes of glue in making or mending furniture, or broken vessels that are not exposed to water, etc.: In a wide-mouth bottle dissolve eight ounces of best glue in a half-pint of water, by setting it in a vessel of water and heating till dissolved. Then add slowly, constantly stirring, half ounce of strong aquafortis (nitric acid). Keep well corked, and it will be ready for use.

I.X.L. Baking Powder.—This is a splendid and reliable receipt. Take one pound of tartaric acid in crystals; one and a-half pounds of bi-carbonate of soda; and one and a-half pounds of potato starch. Each must be powdered separately, well dried by a slow heat and well mixed through a sieve. Pack hard in tinfoil or tins. The tartaric acid and bi-carbonate of soda you can buy from any wholesale chemist. The potato starch you make—peel the potatoes, grate them fine into vessels of water, let them settle, pour off the water and make the settlings into balls and dry them.

Don't use cream of tartar and common washing (carbonate) soda. That is what one-half the baking powders sold are made of, but to produce this unequalled baking powder the directions must be closely followed, and tartaric acid and bi-carbonate of soda only used.

To Drive away Cockroaches.—Strew pulverised hellebore root on the hearth, floor, or places they frequent at night. In the morning the roaches will be found either dead or dying, for such is their avidity for this plant, that they never fail to eat it when they can get it. Black pulverized hellebore may be had at all herb shops.

Artificial Honey.—Take ten pounds good white sugar, three pounds of soft water, ten and half pounds of beebread honey, forty grains cream of tartar, twelve drops oil of peppermint, three ounces gum arabic, one drop otto of rose, put them into a brass or copper kettle and boil them four or five minutes; then take two teaspoonfuls of pulverised slippery elem, and mix with one pound of water, then strain it and mix it into the boiler; take it off and beat up the white of ten eggs and stir them in, let it stand ten minutes, then skim it well, and when nearly cold add one pound of pure bees' honey, and so on for larger quantities.

To Increase the Flow of Milk in Cows.—Give your cows three times a day, water slightly warm, slightly salted, in which bran has been stirred at the rate of one quart to two gallons of water. You will find if you have not tried this daily practice, that the cow will give twenty-five per cent more milk, and she will become so much attached to the diet that she will refuse to drink clear water unless very thirsty, but this mess she will drink at almost any time, and ask for more. The amount of this drink necessary is an ordinary water-pail full each time, morning noon and night. Avoid giving cows "slops," as they are no more fit for the animal than they are for the human.

Indellible Ink for Marking Clothes.—Nitrate of silver five scruples; gum arabic two drachms, sap green one scruple, distilled water one ounce, mix together. Before writing on the article to be marked apply a little of the following: Carbonate of soda, one and half ounce; distilled water, four ounce, let this last, which is the mordant, get dry; then with quill pen write what you desire.

Ink Powder for immediate use.—Reduce to powder ten ounces of gall nuts, three ounces of green copperas, two ounces each of powdered alum and gum arabic. Put a little of this mixture with white wine and it will be fit for immediate use.

To take Iron Moulds out of Linen.—Hold the iron mould on the cover of a tankard of boiling water, then rub on the spot a little juice of sorrel and a little salt, and when the cloth has thoroughly imbibed the juice wash it in lye.

To take out spots of Ink.—As soon as the accident happens wet the place with juice of sorrel or lemon, or with vinegar, and the best hard white soap. Ordinary milk is also very good for the same purpose especially for carpets.

To perfume the Breath.—Extract of liquorice three ounces, oil of cloves one and a half drachms, oil of cinnamon fifteen drops. Mix and divide into one grain pills, and silver them.

2. Catechu seven drachms, orris powder forty grains, sugar three ounces, oil of rosemary (or of clove, peppermint or cinnamon), four drops. Mix and roll flat on an oiled marble slab, and cut into very small lozenges.

Snow White Teeth.—Take one part chloride of lime and fifteen parts prepared chalk, adding half an ounce of pulverized Peruvian bark and a few drops of otto of roses. Use it thoroughly morning and evening.

GEORGE SMITH,

Furniture Warehouse,

Brisbane Street, Ipswich.

You cannot do better than
go to George Smith
FOR
FURNITURE,

Where You Can Get the Same Goods
FOR
Less Money or Better Goods
FOR THE
Same Money than Elsewhere.

George Smith,

BRISBANE STREET, IPSWICH.

Waterproof Composition for Boots and Shoes.—Beeswax two ounces, beef suet four ounces, resin one ounce, neatsfoot oil two ounces, lampblack one ounce. Melt together.

To Restore Scorched Linen.—Boil to a good consistency in half a pint of vinegar, two ounces of Fuller's Earth, an ounce of hen's dung, half an ounce of cake soap, and the juice of two onions. Spread this composition over the whole of the damaged part, and if the scorching is not quite through, and the threads actually consumed, after suffering it to dry on, and letting it receive a subsequent good washing or two, the scorched part will appear fully as white and perfect as any other part of the linen.

Silver-plating Fluid—Take one ounce of precipitate of silver to half an ounce cynate of potash and a quarter of an ounce of hyposulphite of soda. Put all in a quart of water. Add a little whiting and shake before using. Apply with a soft rag.

Cheap and Good Vinegar.—To eight gallons of clear rain water add three quarts of molasses. Turn the mixture into a clean light cask, shake it well two or three times and add three spoonfuls of good yeast, or two yeast cakes. Place the cask in a warm place, and in ten or twelve days add a sheet of common brown wrapping paper smeared with molasses and torn into narrow strips, and you will soon have good vinegar. The paper is necessary to form the "mother" of life to the vinegar.

Liquid Glue.—Dissolve an ounce of borax in a pint of boiling water, add two ounces of shellac and boil in a covered vessel until the lac is dissolved. This forms a very useful and cheap cement. Withstands damp better than common glue and is superior to all prepared gums.

Cement for broken China, Glass, &c.—Dissolve half an ounce of gum acacia in a wine glass of boiling water; add plaster of Paris sufficient to form a thick paste and apply with a brush to the parts required to be cemented together. This cement is almost colourless and possesses advantages which liquid glue and other cements do not.

To clean Kid Gloves.—Make a strong lather with curd soap and warm water, in which steep a small piece of new flannel. Place the glove on a flat unyielding surface—such as the bottom of a dish, and having thoroughly soaped the flannel (when squeezed from the lather), rub the glove till all the dirt be removed, cleaning and re-soaping the flannel from time to time. Care must be taken to omit no part of the glove, by turning the fingers, &c. The gloves must be dried in the sun, or before a moderate fire, and will present the appearance of old parchment. When quite dry, must be gradually pulled out and will look new.

A good Corn Cure.—Boil a potato in its skin, and after it is boiled take the skin and put the inside of it to the corn, and leave it on for about twelve hours; at the end of that period the corn will be nearly cured,

To destroy Flies in a Room.—Take half a teaspoonful of black pepper, one teaspoonful of brown sugar, one tablespoonful of cream; mix well together and place on a plate where the flies are troublesome. They will soon disappear.

Pomatum.—People generally spoil pomatum from lack of care. The lard, fat, suet or marrow should be carefully prepared by melting in as gentle a heat as possible. Well skimmed and clarified, a good pomatum may be prepared in this way. Take a pound of mutton suet and prepare it as above; lard, three pounds; carefully melt together and stir until cool. Add two ounces of oil of bergamot just before lifting from the fire.

Hard Pomade.—Mutton suet and lard, each one pound; white wax, four ounces; oil of bergamot, one ounce.

To Cure Baldness.—Cologne water, two ounces; tincture of cantharides, two drachms; oil of lavender or rosemary, of each ten drops. This application must be used twice a day for three or four weeks, but if the scalp becomes sore, discontinue for a time, or use at longer intervals.

A Rapid Hair Promoter.—Beef marrow soaked in several waters, melted and strained, half-a-pound; tincture of cantharides (made by soaking for a week one drachm of powdered cantharides in one ounce of proof spirit) one ounce; oil of bergamot, twelve drops.

A Capital Hair Wash.—Take an ounce of borax, half an ounce of camphor, powdered very fine and dissolved in a quart of boiling water. When cool the solution will be ready for use. Damp the hair frequently. This wash effectual cleanses, beautifies, and strengthens the hair, preserves the colour and prevents baldness. The camphor will form into lumps after it has been dissolved, but the water will be sufficiently impregnated.

Rough on Moths.—A very pleasant perfume, and also preventive against moths, may be made of the following ingredients:—Take of cloves, caraway seeds, nutmeg, mace, cinnamon, and Tonquin beans, of each one ounce; then add as much Florentine orris-root as will equal the other ingredients put together. Grind the whole well to powder, and then put it in little bags, among your clothes, etc.

No More Bald Heads.—A most valuable remedy for promoting the growth of the hair, is an application once or twice a day, of wild indigo, and alcohol. Take four ounces of wild indigo, and steep it about a week or ten days in a pint of alcohol, and a pint of hot water, when it will be ready for use. The head must be thoroughly washed with the liquid, morning and evening, application being made with a sponge or soft brush. Another excellent preparation is composed of three ounces of castor oil, with just enough alcohol to cut the oil, to which add twenty drops tincture of cantharides, and perfume to suit.

Jockey Club.—Spirits of wine, five gallons; orange-flower water, one gallon; balsam of Peru, four ounces, essence of bergamot, eight ounces; essence of musk, eight ounces; essence of cloves, four ounces; essence of nardoli, two ounces.

Gold Medal Vinegar.—Mix twenty-five gallons of warm rain water with four gallons of molasses and one of brewer's yeast, and let it ferment. You will soon have the best of vinegar. Keep adding these articles in these proportions as the stock is used or sold.

To Restore Velvet.—Where velvet has been crushed, hold the wrong side over a basin of thoroughly boiling water and the pile will gradually rise. Do not lose patience, for it takes some considerable time, but the result is marvellous.

How to Propagate the Vinegar Plant.—What is popularly known as the vinegar plant is only a form of the "mother of vinegar," which is, again, only a state of common mold. The manner of obtaining it is as follows:—Leave a little vinegar in a small bottle to become stale (during hot, close weather is best), till a film appears on the surface. This film is the spawn, or mycelium of a species of mildew, and is the incipient state of the vinegar plant proper. If a few fragments of coarse brown sugar be now added it will somewhat aid its growth; but when the film has attained the thickness of parchment, it is ready for transfer to syrup, where it soon becomes the housewife's normal vinegar plant. Procure a large jar or bottle, and to two quarts of boiling water add half a pound of molasses, and half a pound of the commonest brown sugar; stir all these ingredients well together, and when cool transfer the film from the surface of the

vinegar to the surface of the syrup; cover up to exclude air, and keep in a warm cupboard. This film will rapidly grow and form a thick, slippery gelatinous mass all over the surface of the syrup, and in course of six weeks or so the liquid will be changed to excellent vinegar. The vinegar plant can now be taken and divided into layers, or cut up into fragments, each piece of which if placed upon fresh syrup will rapidly grow and change the liquor into vinegar.

Royal British Washing Powder.—The Laundresses Assistant, warranted not to injure the finest fabric. No acid, no potash. In the wash room it saves time, labour, expense, muscle, temper and hands. The clothes will come out clean and white, without wear or tear or rubbing on wash boards, therefore will last twice as long. For house-cleaning it is unequalled. One girl can wash more cloths, paint walls, windows or floors in a day with perfect ease with this powder than she could in four days with hard labour, soap and scrubbing brush, and the paint will look new and bright. It only requires to be tested to be appreciated. **RECIPT.**—Mix any quantity of soda ash with a portion of ordinary soda crushed into coarse grains. Have a thin solution of glue or decoction of linseed oil ready, into which pour the soda until quite thick. Spread out on boards in a warm room to dry. As soon as dry, shake up well until the cakes are crushed. The powder is then fit for use and will be found the finest on earth.

Fly Paper.—Linseed oil, no other will do, and put it into a strong pot. The pot a third full only, and have the lid fit closely. Bring the oil to a boil, and then set fire to it on top as well. This operation can only be carried on out of doors. When it has been afire about forty minutes put on the lid to quench it, and then take a little out on a stick and cool it to see whether it is thick enough. If not, boil and burn again twenty minutes more, and so on until it is thick enough. Some oil requires as long as four or five hours, some longer yet, and some less. When the right consistency, like thick molasses, it can be brushed on stout brown paper. When rightly made it will remain sticky for six months. It can be made quicker and cheaper if some common rosin cracked up into coarse powder is put into it (one pound rosin to a gallon of oil), but it dries up quicker; still this kind is good enough for general use. The sheets of paper should be about the size of letter paper, and with a crease in the middle, and when covered with the compound should be folded so that the covered parts come together. They can then be packed and carried without injury to anything else. When wanted they can be easily pulled apart.

To clean Marble.—Take two parts common soda and one part pumice stone, and one part of finely powdered chalk sift it through a fine sieve, and mix it with water; then rub it well over the marble and the stains will be removed; then wash the marble over with soap and water and it will be as clear as it was at first.

To remove Ink Stains from Mahogany.—Put a few drops of spirits of nitre in a teaspoonful of water, touch the spot with a feather dipped in the mixture and on the ink disappearing, rub it over immediately with a rag wet in cold water, or there will be a white mark which will not be easily effaced.

To Make White Metal.—The alloy is ten ounces of lead, six ounces of bismuth, four drachms of antimony, eight ounces of brass, and ten ounces of block tin all melted together. This can be run into moulds or hammered into any shape, as it is perfectly malleable. This is a splendid article for spoons, castors, ornaments, and in short articles of every description. It closely resembles silver, and may be used with great profit by the manufacture of an infinite variety of commercial articles of almost every description.

Right Here !

In the Middle of it All.

**That's Where You
Find Us.**

We Move with the Times and Get a Little
Ahead of them when we can.

J. H. JONES & CO.,

Limited,

Universal Providers,

Toowoomba.

A Tale that is Told at the Back of this
Book will interest you.

To cure offensive Breath.—For this purpose almost the only substance that should be admitted at the toilet is the concentrated solution of chloride of soda. From six to ten drops of it in a wineglassful of spring water, taken immediately after the operations of the morning are completed. In some cases the odour arising from carious teeth is combined with that of the stomach. If the mouth be well rinsed with a teaspoonful of the solution of the chloride in a tumbler of water, the bad odour of the teeth will be removed.

To repair the Silvering of Mirrors.—Pour upon a sheet of tinfoil three dracms of quicksilver to a square foot of foil. Rub smartly with a piece of buckskin until the foil becomes brilliant; lay the glass upon a flat table, face downwards, place the foil upon the damaged portion of the glass, lay a sheet of paper over the foil, and place it upon a block of wood or a piece of marble, with a perfect flat surface, put upon it sufficient weight to press it down tight, let it remain in this position a few hours. The foil will adhere to the glass.

To Clean Marble.—Take two parts of common soda, one part pumice stone, and one part of finely powdered chalk, sift it through a fine sieve and mix it with water, then rub it well all over the marble and the stains will be removed, then wash the marble over with soap and water, and it will look as good as new.

Lemon Caromel is made by grating the rind of a lemon with a lump of sugar; add to this a few drops of lemon juice with water enough to dissolve the sugar completely, and stir the whole into a boiled syrup a few minutes before it is taken from the fire. Orange and lime caromels are prepared in the same manner from these respective fruits. **Coffee Caramels**—Coffee two ounces, sugar one pound; make an infusion of the coffee, using as little water as possible; strain it through a cloth and stir it gradually into a boiled syrup a few minutes before taking it from the fire. **Chocolate Caromels**—Chocolate four ounces, sugar one pound; dissolve the chocolate in as little water as possible, and add it to boiled sugar as in the Coffee Caromel. Vanilla and Orange Cream Caromels are made by using the respective essences of these fruits.

Kalsomine Silver Polish.—Take seven pounds of Paris white and a quarter of a pound of light-coloured glue. Set the glue in a tin vessel containing three pints of water, let it stand over night to soak, then put it in a kettle of boiling water over a fire, stirring until it is well dissolved and quite thin. Then after putting the Paris white into a large water pail, pour on hot water and stir till it appears like thick milk. Now mingle the glue liquid with the whiting, stir it thoroughly and apply with a whitewash brush or large paint brush.

Paint without Oil or Lead.—Slake stone lime with boiling water in a tub or barrel to keep in the steam; then pass six quarts through a fine sieve. Now to this quantity add one quart of coarse salt and a gallon of water; boil the mixture and skim it clear. To every five gallons of this skimmed mixture add one pound alum; one half-pound copperas; and by slow degrees three-quarters pound potash, and four quarts sifted ashes or fine sand; add any colouring desired. A more durable paint was never made.

Paris Green.—Take unslaked lime of the best quality, slake it with hot water; then take the finest part of the powder, and add alum water as strong as it can be made, sufficient to form a thick paste; then colour it with bichromate of potash and sulphate of copper until the colour suits your fancy, and dry it for use. N.B.—The sulphate of copper gives a blue tinge; the bichromate of potash a yellow. Observe this and you will get it right.

To Wash Linen in Sea Water.—Soda put into sea water makes it turbid; the lime and magnesia fall to the bottom. To make sea water fit for washing linen at sea, as much soda must be put in it as not only to effect a complete precipitation of these earths, but to render the sea water sufficiently laxivial or alkaline. Soda should always be taken to sea for this purpose.

Bruises on Furniture.—Wet the part in warm water; double a piece of brown paper five or six times, soak in the warm water, and lay it on the place; apply on that a warm, but not hot, flat-iron till the moisture is evaporated. If the bruise be not gone repeat the process. After two or three applications the dent will be raised to the surface. If the bruise be small, merely soak it with warm water, and hold a red-hot iron near the surface keeping the surface continually wet—the bruise will soon disappear.

Clean Furniture.—An old cabinet maker says the best preparation for cleaning picture frames and restoring furniture, especially that somewhat marred or scratched, is a mixture of three parts linseed oil and one part spirits of turpentine. It not only covers the disfigured surface, but restores wood to its natural color, and leaves a lustre upon its surface. Put on with a woollen cloth, and when dry, rub with woollen.

Liquid Glue.—Dissolve one part of powdered alum in a hundred and twenty parts of water; add one hundred and twenty parts of glue, ten of acetic acid, and forty of alcohol, and digest. Prepared glue is made by dissolving common glue in warm water, and then adding acetic acid (strong vinegar) to keep it. Dissolve one pound of best glue in one and a-half pint of water, and add one pint of vinegar. It is then ready for use.

Magic Copying Paper.—To make black paper, lamp-black mixed with cold lard; red paper, Venetian red mixed with lard; blue paper, Prussian blue mixed with lard; green paper, Chrome green mixed with lard. The above ingredients to be mixed to the consistency of thick paste, and to be applied to the paper with a rag. Then take a flannel rag, and rub until all color ceases coming off. Cut your sheets four inches wide and six inches long. Directions for writing with this paper: Lay down your paper upon which you wish to write; then lay on the copying paper, and over this lay any scrap of paper you choose; then take any hard pointed substance and write as you would with a pen.

Liquid Rouge.—Four ounces of alcohol, two ounces of water, twenty grains of carmine; twenty grains of ammonia, six grains of oxalic acid; six grains of alum—mix.

Complexion Pomatum.—Mutton grease, one pound; oxid of bismuth, four ounces; powdered French chalk, two ounces. Mix.

Indelible Marking Ink.—One and a-half drachms of nitrate of silver, one ounce of distilled water, half an ounce of strong mucilage of gum arabic, three-quarters of a drachm of liquid ammonia. Mix the above in a clean glass bottle, cork tightly, and keep in a dark place till dissolved, and ever afterward. Directions for use. Shake the bottle, then dip a clean quill pen in the ink, and write and draw what you require on the article; immediately hold it close to the fire (without scorching), or pass a hot iron over it, and it will become a deep and indelible black, indestructible by either time or acids of any description.

Japanese Cement.—Immediately mix the best powdered rice with a little cold water, then gradually add boiling water until a proper consistence is acquired, being particularly careful to keep it well stirred all the time; lastly, it must be boiled for a minute in a clean saucepan or earthen pipkin. This glue is beautifully white and almost transparent, for which reason it is well adapted for fancy paper work, which requires a strong and colorless cement.

To Remove Grease.—Aqua ammonia, two ounces; soft water, one quart; saltpetre, one teaspoonful; shaving soap in shavings, one ounce; mix altogether. Dissolve the soap well, and any grease or dirt that cannot be removed with this preparation cannot be removed at all.

Tomato Sauce—Golden Gem.—Boil one bushel of tomatoes till they are soft, squeeze them through a fine wire sieve; add one and half pints of salt, two ounces cayenne pepper, and five heads of onions, skinned and separated; mix together, and boil till reduced one half, then bottle.

To Get Rid of Freckles.—Muriate of ammonia, half a drachm; lavender water, two drachms; rain water, half a pint. Applied with a sponge two or three times a day.

The Great American Blacking for Shoes.—Ivory black, one and a-half ounces; molasses, one and a-half ounces; sperm oil, three drachms; strong oil of vitriol, three drachms; common vinegar, half-a-pint. Mix the ivory black, molasses and vinegar together, then mix the sperm oil and oil of vitriol separately, and add them to the other mixture.

To Remove Marking Ink.—A saturated solution of cyanuret of potassium, applied with a camel's hair brush. After the marking ink disappears, the linen should be well washed in cold water.

Gilding Without a Battery.—Clean the silver or other article to be gilded with a brush and a little ammonia water until it is evenly bright and shows no tarnish. Take a small piece of gold and dissolve it in about four times its volume of metallic mercury, which will be accomplished in a few minutes forming an amalgam. Put a little of the amalgam on a piece of dry cloth, rub it on the article to be gilded. Then place on a stone in a furnace, and heat to the beginning of redness. After cooling, it must be cleaned with a little cream of tartar, and a beautiful and permanent gilding will be found.

To Destroy Insects.—When bugs have obtained a lodgment in walls or timber, the surest mode of overcoming the nuisance is to putty up every hole that is moderately large, and oil-paint the whole wall or timber. In bed-furniture, a mixture of soft soap with snuff or arsenic, is useful to fill up the holes where the bolts or fastenings are fixed, etc. French polish may be applied to the smoother parts of the wood.

Ink Indelible.—To four drachms of lunar caustic, in four ounces of water, add sixty drops of nut gall, made strong by being pulverised and steeped in soft water. The mordant which is to be applied to the cloth before writing is composed of one ounce of pearlash dissolved in four ounces of water with a little gum arabic dissolved in it. Wet the spot with this; dry and iron the cloth; then write. 2. Nitrate of silver 5 scruples, gum arabic two drachms, sap green one scruple, distilled water one ounce, mix together. Before writing on the article to be marked apply a little of the following: carbonate of soda half an ounce, distilled water four ounces. Let this last, which is the mordant, get dry; then with a quill pen write what you require.

Magic Paint Cleaner.—Provide a plate with some of the best whiting to be had, and have ready some clean warm water and a piece of flannel, which dip into the water and squeeze nearly dry; then take as much whiting as will adhere to it, apply it to the painted surface, when a little rubbing will remove instantly any dirt or grease. After which wash the part well with clean water, rubbing it dry with a soft chamois. Paint thus cleaned looks as well as when first laid on, without any injury to the most delicate colours. It is far better than using soap and does not require more than half the time and labour.

Tree of Lead.—Dissolve an ounce of sugar of lead in a quart of clean water and put it into a glass decanter or globe. Then suspend in the solution near the top, a small piece of zinc of an irregular shape. Let it stand undisturbed for a day, and it will begin to shoot out into leaves and apparently to vegetate. If left undisturbed for a few days it will become extremely beautiful; but it must be moved with great caution. It may appear to those unacquainted with chemistry, that the piece of zinc actually puts out leaves, but this is a mistake, for on examining it will be found nearly unaltered. This phenomenon is owing to the zinc having a greater attraction for oxygen than the lead has, consequently it takes it from the oxide of lead, which re-appears in its metallic state.

Elegant Receipt for Waterproofing Cloth.—For many years I have worn India rubber waterproof; but I will buy no more, for I have learned that good Scottish tweed can be made completely impervious to rain, and, moreover, I have learned how to make it so; and for the benefit of the public I have been led to sell this recipe, which is as follows:—In a pail of soft water put half a pound of sugar of lead (the acetate of lead) and half a pound of alum; stir this at intervals until it becomes clear; then pour it off into another pail, and put the garments therein, and let it be in for twenty-four hours, and then hang it up to dry without wringing it. Two of my party—a lady and gentleman—have worn garments thus treated in the wildest storm of wind and rain without getting wet. The rain hangs upon the cloth in globules; in short they are really waterproof. A fortnight ago I walked nine miles in a storm of wind and rain, such as you rarely see, and when I slipped off my overcoat my underclothes were as dry as when I put them on. This is, I think, a secret worth knowing; for cloth if it can be made to keep out the wet, is in every way better than what we know as waterproof.

Barm, to make.—Boil some sound potatoes until they are perfectly soft and just beginning to break into meal; reduce them to a thin paste with boiling water, add of molasses an eighth of the weight of potatoes, and about the same bulk as the molasses, of good yeast; all to be well mixed and placed before a fire, if in winter. The mixture soon begins to ferment; when the fermentation is at its height, this yeast is fit for use.

How to wash Summer Suits.—Summer suits are nearly all made of white or buff linen, pique, cambric, or muslin, and the art of preserving the new appearance after washing is a matter of the greatest importance. Common washerwomen spoil everything with soda, and nothing is more common than to see the delicate tints of lawns turned into dark blotches and muddy streaks by the ignorance and vandalism of a laundress. It is worth while for ladies to pay attention to this, and insist upon having their summer dresses washed according to the directions which they should be prepared to give their laundresses themselves. In the first place the water should be tepid, the soap should not be allowed to touch the fabric; it should be washed and rinsed quick, turned upon the wrong side and hung in the shade to dry, and when starched (in thin boiled but not boiling starch) should be folded in sheets or towels and ironed upon the wrong side as soon as possible. But linen should be washed in water in which hay or a quart bag of bran has been boiled. This last will be found to answer for starch as well, and is excellent for print dresses of all kinds, but a handful of salt is very useful also to set the colours of light cambrics and dotted lawns; and a little ox gall will not only set but brighten yellow and purple tints, and has a good effect upon green.

To Take Wax out of Velvet of all colours except Crimson.—Take a crumby wheat loaf, cut in two, toast it before the fire, and while very hot, apply it to the part spotted with wax. Then apply another piece of toasted bread hot as before, and continue this application until the wax is entirely taken out.

Indelible Marking Ink.—Here is one of the best inks for marking clothes ever discovered :—Dissolve separately one ounce of nitrate of silver, and one and a half ounces of sub-carbonate of soda (test washing soda) in rain water. Mix the solutions, and collect and wash the precipitate in a filter; while still moist rub it up in a marble or hard wood mortar with three drachms of tartaric acid; add two ounces of rain water, mix six drachms white sugar, and ten drachms of powdered gum arabic, half an ounce of archil and water to make up six ounces in measure.

A Beauty Balm.—Pure soft water one quart, pulverised Castile soap four ounces, emulsion of bitter almonds six ounces, rose and orange flower-water of each eight ounces, tincture of benzoin two drachms, borax one drachm, add five grains bichloride of mercury to every eight ounces of the mixture. To use, apply on a cotton or linen cloth to the face, &c.

Kindlers.—To make very nice kindlers, take resin any quantity, and melt it, putting in for each pound being used, from two or three ounces of tallow, and when all is hot, stir in pine sawdust to make very thick, and while very hot, spread it out about one inch thick, upon boards which have fine sawdust sprinkled upon them to prevent it from sticking. When cold break up into lumps about one inch square. But if for sale, take a thin board and press upon it while yet warm, to lay it off into inch squares, this makes it break regularly, if you press the crease sufficiently deep grease the marked board to prevent it from sticking.

To Take the Impression of a Butterfly.—Having taken a butterfly, kill it without spoiling its wings, which contrive to spread out as regularly as possible in a flying position. Then, with a small brush or pencil, take a piece of white paper; wash a part of it with gum water a little thicker than ordinary, so that it may easily dry. Afterward, laying your butterfly on the paper, cut off the body close to the wings, and, throwing it away, lay the paper on a smooth board, with the fly upwards; and, laying another paper over that, put the whole preparation into a screw press, and screw down very hard, letting it remain under that pressure for half an hour. Afterward take off the wings of the butterfly, and you will find a perfect impression of them, with all their various colours, marked distinctly, remaining on the paper. When this is done, draw between the wings of your impression the body of the butterfly, and colour it after the insect itself.

Easy Washing.—To save your linen and your labour pour on half a pound of soda two quarts of boiling water, in an earthenware pan; take half a pound of soap shred fine, put it into a saucepan with two quarts of cold water, stand it on a fire till it boils, and when perfectly dissolved and boiling add it to the former. Mix it well, and let it stand till cold, when it has the appearance of a strong jelly. Let your linen be soaked in water, the seams and any other dirty part rub in the usual way and remain till the following morning. Get your wash boiler ready, and add to the water about a pint basin full. When lukewarm put in your linen and allow it to boil twenty minutes. Rinse it in the usual way, and that is all which is necessary to get it clean, and to keep it in good order. The above receipt is invaluable.

To Drive away Ants.—Put red pepper in the places the ants mostly frequent, and scrub with strong carbolic soap.

How to Make a Gallon of Violet Writing Ink.—Take an ounce of violet aniline, dissolve in one gill of hot alcohol, stir it a few minutes. When thoroughly dissolved add a gallon of water (boiling) and the ink is made. This receipt is for the very best violet aniline

We Can't

Force you to do things that you don't want to do, but we MUST draw your attention to the fact that

We Can

Do everything that you are requiring in the way of Printing, Lithographing, Engraving, Bookbinding, etc.

We Will

Be pleased to receive enquiries from you. If you don't want anything at present you will in the future.

DROP US A LINE

WE WILL DO THE REST.

City Printing Works,

Up-to-Date Printers,

111 QUEEN STREET, BRISBANE

(OPP. ALLAN & STARK'S).

Phosphorous Paste or Rough on Rats.—Melt one pound of lard, with a very gentle heat, in a large mouthed bottle or other vessel plunged into warm water; then add half an ounce of phosphorous, and one pint proof spirit; cork the bottle securely, and as it cools shake it frequently, so as to mix the phosphorous uniformly; when cold pour off the spirits (which may be preserved for the same purpose), and thicken the mixture with flour. Small portions of this paste may be placed near the rat holes, and being luminous in the dark it attracts them, is eaten greedily, and is certainly fatal.

Powerful Cement for Broken Marble.—Take gum arabic, one pound; make into a mucliage, add to it powdered plaster of Paris, one-half pound; sifted quick lime, five ounces; mix well, heat the marble and apply the mixture.

Black Silk Reviver.—Boil logwood in water half an hour, then simmer the silk half an hour. Or boil a handful of figleaves in two quarts of water until it is reduced to a pint; squeeze the leaves, and bottle for use. When wanted sponge the silk with it.

Liquid Blacking.—Ivory black, two pounds; molasses, two pounds; sweet oil, one pound; rub together till well mixed; then add oil vitrol, three quarters of a pound; add coarse sugar, half pound; and dilute with beer bottoms; this cannot be excelled.

Caramel is made by boiling clarified sugar till it is very brittle, then pouring it on an oily slab or sheet of tin, and as soon as it is cool enough to receive an impression with the finger, stamping it in small squares, about an inch in size, with a caramel mould; then turning over the mass, wiping the bottom to remove any oil that may have adhered from the slab, and putting it in a dry place to harden. If you have no caramel mould, you may score it on the slab with a common case knife, after which they are glazed with another coating of sugar. Keep them tightly closed from the air after they are made.

Egyptian Cement for mending China, glass or wooden ware. Take one pound of the best white glue, one-half pound dry white lead, one quart soft water, one-half pint alcohol; put the first three articles in a dish, and that dish in a pot of boiling water; let it boil until dissolved, then add the alcohol and boil again until mixed. A little camphor should also be added to preserve it and disguise its composition.

Imitation Pure Silver.—So perfect in its resemblance that no chemist living can detect it from pure virgin silver. It is all melted together in a crucible. Quarter of an ounce of copper, two ounces of brass, three ounces of pure silver, one ounce of bismuth, two ounces of saltpetre, two ounces of common salt, one ounce of arsenic, one ounce of potash, Add a little borax to make it run easy.

How to Grow a Moustache.—Tincture of benzoin compound, two drachms; tincture of Spanish flies, two drachms; castor oil, six ounces; oil bergamot, one drachm; oil of verbena, fifteen drops; strong alcohol, nine ounces. Circulation should be stimulated first by friction with a rough towel. Apply mornings and evenings.

Mint Vinegar.—Put into a wide-mouth bottle fresh nice clean mint leaves, enough to fill it loosely, then fill up the bottle with good vinegar, and after it has been closely corked for two weeks pour off into another bottle and keep well corked for use.

Alum in Starch.—For starching muslins, gingham and calicoes, dissolve a piece of alum the size of a shellbark, for every pint of starch and add to it. By so doing the colours will keep bright for a long time, which is very desirable when dresses must be often washed, and the cost is but a trifle.

Moth Remedy.—An ounce of gum camphor and one of the powdered shell of red pepper are macerated in eight ounces of strong alcohol for several days, then strained. With this tincture the furs or clothes are sprinkled over, and rolled up in sheets. Instead of the pepper bitter apple may be used. This remedy is used in Russia under the name of the Chinese tincture for moths.

Polish for Touching up Furniture.—This is the grandest polish for touching up your old furniture and making it look like new ever invented. Take a quarter of a pound of gum benzine, put it in a bottle with a pint and a-half of mythelated spirits.

To Give Lustre to Silver.—Dissolve a quantity of alum in water so as to make a pretty strong brine, and skim it carefully; add some soap to it and dip a linen rag in it and rub over the silver.

Fancy Soap.—Dissolve two ounces of Venice soap in two ounces of lemon juice; add one ounce of oil of almonds, and one ounce of oil of tartar, mix and stir it till it has acquired the consistency of honey.

A Good Life Belt.—An excellent and cheap life belt, for persons proceeding to sea, bathing in dangerous places, or learning to swim, may be thus made:—Take a yard and three-quarters of strong jean, double, and divide it into nine compartments. Let there be a space of two inches after each third compartment. Fill the compartments with very fine cuttings of cork, which can be had at any cork-cutting establishment. Work eyelet holes at the bottom of each compartment to let the water drain out. Attach a neck-band and waist strings of stout boot web, and sew them on strongly.

Lilac Silk Dye.—For every pound of silk take one and half pounds of archil—mix it well with the liquor, make it boil a quarter of a hour. Dip the silk quickly, then let it cool and wash in clear water. A fine lilac will follow.

Paint & mell, to Get Rid of.—Plunge a handful of hay into a pail of water and let it stand in the newly painted room.

Friction Soap.—One pound brown soap, two pounds fine white sand. Put in a vessel and heat altogether. Mould in small cakes.

Printers' Rollers.—It is useful sometimes for a printer to know how to make his own rollers. We have tried the following receipt and can guarantee the composition produced:—No. 1. *Black Composition*, very durable and elastic. Genuine Irish or Buffalo glue, ten and a half pounds, black sugar cane or best maple molasses one gallon, purified India rubber shavings one pound, Carolina tar two ounces, glycerine twelve ounces, strong vinegar four ounces. Soak the glue over night and drain in the morning by means of a covered colander. Boil molasses and skim for twenty minutes. Add the rubber shavings and stir until it combines with the molasses, add the glue and boil six or seven minutes and pour. If purified rubber cannot be procured, add one and one half pounds more glue and four ounces more glycerine. No. 1 glue two pounds, Baeder's glue two pounds, best sugar-house molasses one gallon, glycerine one half-pint. For *Winter* use, reduce each glue one-fourth to three-eighths of a pound. Soak the glues wrapped up separately in woollen cloths about three hours. Boil the molasses forty-five or fifty minutes skimming thoroughly. Then add the glues drained off superfluous water. Boil the whole for fifteen or twenty minutes, add the glycerine, boil and stir three to five minutes, then pour off. No. 3 *Strong Middle Weather Rollers*. Temp. sixty to 70 degrees Fahr. Coopers best glue eight and one half pounds, extra syrup two gallons, glycerine one pint, Venice turpentine two ounces. Steep the glue in rain water until pliant, and drain it well. Then melt it over a

moderate fire, but do not "cook it." This will take from fifteen to twenty-five minutes. Next put in the syrup, and boil three-quarters of an hour, stirring it occasionally, and skimming off impurities arising to the surface. Add the glycerine and turpentine a few minutes before removing it from the fire, and pour slowly. Slightly reduce or increase the glue as the weather becomes colder or warmer.

To Transfer Prints.—Take of gum sardanae four ounces; mastic one ounce, Venice turpentine one ounce, alcohol fifteen ounces. Digest in a bottle shaking frequently, and it is ready for use. Directions: Use, if possible, good plate glass of the size of the picture to be transferred, go over it with the above varnish, beginning at one side, press down the picture firmly and evenly as you proceed so that no air can possibly lodge between; put aside and let dry perfectly, then moisten the paper cautiously with water, and remove it piecemeal by rubbing carefully with the fingers; if managed nicely a complete transfer of the picture to the glass will be effected.

MEDICAL, &C.

Court Plaster.—This plaster is merely a kind of varnished silk, and its manufacture is very easy. Bruise a sufficient quantity of isinglass, and let it soak in a little warm water for twenty-four hours; expose it to heat over the fire till the greater part of the water is dissipated, and supply its place by proof spirits of wine, which will combine with the isinglass. Strain the whole through a piece of open linen, taking care that the consistence of the mixture shall be such that, when cool, it may form a trembling jelly. Extend a piece of black or flesh coloured silk on a wooden frame, and fix it in that position by means of tacks or twine. Then apply the isinglass (after it has been rendered liquid by a gentle heat) to the silk with a brush of fine hair (badgers' is the best). As soon as this first coating is dried, which will not be long, apply a second; and afterward, if the article is to be very superior, a third. When the whole is dry, cover it with two or three coatings of the balsam of Peru. This is the genuine court plaster. It is pliable and never breaks, which is far from being the case with spurious articles sold under that name.

Corns—Cause and Cure.—A thickened state of the scarf-skin, caused by pressure or friction. The part of the skin acted upon becomes hard, and presses upon the sensible skin within, which endeavoring to relieve itself, produced an additional quantity of scarf-skin. Treatment: Soak the feet in warm water, pare the top of the corn and apply one of the following solvents: 1. Lunar caustic. Moisten the corn and rub it with the caustic. 1. Nitric acid applied with a rod or stick. 3. Strong solution of sub-carbonate of potash. The corn is gradually eaten away and disappears.—As corns are the result of friction, they may be prevented or driven away at an early stage by anointing them every night and morning with sweet oil, on the same principle that lubrication is applied to axle trees, &c., to prevent friction injuring them.

Chapped hands and lips.—One-quarter pound of honey, and one-quarter pound sal soda with one pint of water. Apply often.

To Cure Tender Feet.—If your feet become painful from walking or standing too long put them into warm salt and water mixed, in the proportion of two large handfuls of salt to a gallon of water. Keep your feet and ankles in the water until it begins to feel cool, rubbing them well with your hands. Then wipe them dry, and rub them long and hard with a coarse towel. When the feet are tender and easily fatigued it is an excellent practice to go through this operation regularly every night, also on coming home from a walk. This practice has cured neuralgia in the feet.

Certain Remedy for Chills and Fever.—Just before the approach of the fever spread two plasters, about two inches wide, composed of black paper bruised fine (not ground) mixed with a paste with the white of an egg. Immediately before the fever comes bind the plasters on the inside of the wrists and lie down. Do not remove them until the fever has passed off. If the fever is not entirely broken by the first application apply fresh plasters of the same kind the next time the fever comes on.

Remedy for Fever and Ague.—First clean the bowels with the fluid extract of senna and jalep two drachms; infusion of cloves, two ounces, mix. To be taken at a draught. In the cold stage give hot drinks and try to excite warmth. In the hot ague give cooling drinks. Then give quinine one scruple, alcohol four ounces, sulphuric acid five drops; mix—in two tablespoonful doses, every half hour, at the same time give five drop doses of tincture or fluid extract of veratum and rub the patient with dry towels. In the intermission give three grain doses, once in four hours, and continue it a fortnight after the cessation of the attacks.

Bunions.—May be checked in their early development by binding the joint with adhesive plaster, and keeping it on as long as any uneasiness is felt. The bandaging should be perfect, and it might be well to extend it round the foot. An inflamed bunion should be poulticed and larger shoes be worn. Iodine twelve grains, lard or spermaceti ointment half an ounce, makes a grand ointment for bunions. It should be rubbed on gently two or three times a day.

Cautions in Sick Visiting.—Do not visit the sick when you are fatigued, or in a state of perspiration, or with the stomach empty—for in such conditions you are liable to take any infection. When the disease is very contagious, take the side of the patient nearest the window. Do not enter the room the first thing in the morning before it has been aired; and after coming away take some food, change your clothing immediately, and expose the latter to the air for some days. Tobacco smoke is a fine preventative of malaria.

Splendid Cough Syrup.—Put one quart of hoarhound to one quart of water, and boil it down to a pint; add two or three sticks of liquorice and a tablespoonful of essence of lemon. Take a tablespoonful of the syrup three times a day or as often as the cough is troublesome. This is a valuable receipt.

Great Tonic.—The following is a tonic used by reformed drunkards to restore the vigor of the stomach. Take of gentian root, half an ounce; valerian root, one drachm; best rhubarb root, two drachms; bitter orange peel, three drachms; cardamon seeds, half an ounce; cinnamon bark, one drachm. Having bruised all the above together in a mortar (the chemist will do it if required) pour on it one and a-half pints of boiling water and cover up close; let stand till cold; strain, bottle and cork securely; keep in a dark place. Two tablespoonfuls may be taken every hour before meals, and half that quantity whenever the patient feels that distressing sickness and prostration so generally present for some time after alcoholic stimulants have been abandoned.

Cholera Remedies.—Spirits of wine, one ounce; spirits of lavender, quarter ounce; spirits of camphor, quarter ounce; compound tincture benzion, half an ounce; oil of organum, quarter ounce; twenty drops on moist sugar. To be rubbed outwardly also. No. 2. Twenty-five minims of diluted sulphuric acid in an ounce of water.

The Advertised Corn Cure.—Super-carbonate of soda, one ounce; finely pulverized, mixed with half an ounce of lard. Apply on a linen rag every night. No. 2. A better receipt. Soak a piece of copper in strong vinegar for twenty-four hours. Pour the liquid off and bottle. Apply frequently and the corn will disappear.

Syrup for Infants.—The much advertised syrup is made thus :—One pound of the best raisins, half ounce of aniseed, two sticks of liquorice; split the raisins, pound the aniseed, and cut the liquorice fine, add three quarts of rain water and boil down to two quarts. Feed three or four times a day as much as the child will willingly drink. The raisins are to strengthen, the aniseed to expel the wind, and the liquorice as a physic.

Arnica Linement.—Add to one pint of sweet oil, two tablespoonfuls of tincture of arnica; or the leaves may be heated in the oil over a slow fire. Good for wounds, stiff-joints, rheumatic and all injuries.

Pain Extractor.—Spirits of ammonia, one ounce; laudanum, one ounce; oil of organum, one ounce; mutton tallow, half pound; combine the articles with the tallow when it is nearly cool.

Chapped Hands.—Melt tallow, and add a little powdered camphor and glycerine, with a few drops of oil of almonds to scent. Pour in moulds and cool.

Blood Purifier.—Mix half an ounce sulphate of maganese with one pint water. Dose, a wineglassful three times a day. This can be used in the place of iron tonic, or in connection with it.

Green Salve.—White pine turpentine and lard, half pound each; honey and bees' wax, quarter of a pound each; melt all together and stir in half an ounce of very finely pulverized verdigris. This ointment cannot be surpassed when used for deep wounds. It prevents proud flesh from forming, and keeps up a healthy discharge.

Dyspepsia.—One of the first things to be attended to is to regulate the bowels, which in this disease are always in a costive state. The best means of keeping them loose is the eating of a handful of clean wheat bran once or twice a day, this is the most simple and efficacious method of cleansing the stomach, it may be eaten from the hand with a few swallows of water to wash it down. Also use, to regulate the stomach and bowels a teaspoonful of common salt dissolved in half a tumblerful of water—take it in the morning fasting. Avoid rich food and use ships, or brown bread.

Magnetic Ointment.—Lard, raisins cut in pieces, and fine cut tobacco, equal weights; simmer well together, then strain and press out all from the dregs. This is a first-rate ointment for salt rheum and other skin diseases. It is also good for piles, bruises and cuts.

To make Brown Teeth White.—Apply carefully over the teeth a stick dipped in strong acetic or nitric acid, and immediately wash out the mouth with cold water. To make the teeth even, if irregular, draw a piece of fine string betwixt them.

On Scarlet Fever.—It is as unnecessary for a child to die of scarlet fever as it is that it should be blind with cataract. Let us see. At any time before the body has finished its infectual struggle we are able to help it, not by wonderful medicine, but by the knowledge of anatomy and the application of a little common sense. We consult the sympathetic nerve and do what it commands us to do. We must give this child salt when it

BAYNES BROS.,

**Butchers, Meat Preservers
and Fellmongers.**

Branch Shops :

QUEEN STREET	TOOWONG
EDWARD STREET	TARINGA
LEICHHARDT STREET	BOUNDARY STREET
Cr. of BRUNSWICK AND	TRIBUNE STREET
ANN STREETS	WOOLLOONGABBA
BRUNSWICK STREET	KANGAROO POINT
JAMES STREET	REID STREET
NEW FARM	BULIMBA
BREAKFAST CREEK	JUNCTION
WHARF	ROCKLEA
CLAYFIELD	

Head Shop & Offices :

**STANLEY STREET,
SOUTH BRISBANE.**

wants it. We must give it acid when it has a fever and anxiously craves it—not vinegar, but lemon juice, because the first coagulates albumen and the latter does not, on account of the amount of oxygen it contains. To imitate the soothing mucus in the intestines, which is now wanting, and to give some respiratory food at the same time, we add some gum arabic. To restore and relieve the injured nerve, we apply moist warmth.

In practice we can fulfil all this with the following manipulations:—undress the child and bring it to bed at the very first signs of sickness. Give it, if it has already fever, sourish warm lemonade, with some gum-arabic in it. Then cover its abdomen with some dry flannel. Take a well-folded bed sheet and put in boiling hot water; wring it out by means of dry towels and put this over the whole and wait. The hot cloth will perhaps require repeated heating. According to the severity of the case and its stage of progress, perspiration will commence in the child, in from ten minutes to two hours. The child then is saved: it then falls asleep. Soon after the child awakes it shows slight inclination for food; help its bowels, if necessary, with injections of soap, oil and water, and its recovery will be as steady as the growth of a plant in the green-house if well treated.

Of course if the child were already dying nothing could save it, or if it has effusious in the lining of the heart or brain, it is much better that it should die. But if the above is applied in due time, under the eyes and directions of a competent physician, I will guarantee that not one in an hundred children will ever die of scarlet fever. I know this will startle some of my readers, especially those who have already lost children, but I shall go still further. I maintain that a child will never get scarlet fever if properly treated. If the child has correctly mixed blood it will never catch the scarlet fever if put in bed with a sick child. This is still more startling but nothing easier got rid of.

Two Remedies for sore eyes.—Dissolve five grains acetate of morphia, ten grains sugar of lead, and six grains sulphate of zinc, in five ounces rose water. Bathe the eyes freely three times a day. For Scrofulous sore eyes, take blue violets, dig them up top and root, wash clean, dry them, and make a tea. Drink several times a day, wetting the eyes each time, and it will soon effect a cure. Another excellent receipt is—Sulphate of zinc three grains, tincture of opium ten drops, water two ounces. To be applied three or four times a day.

For a Cut or Bruise.—Apply the moist surface of the inside coating or skin of the shell of a raw egg. It will adhere of itself, leave no scar, and heal without pain.

For Wens.—Take the yolks of eggs, beat up, and add as much fine salt as will dissolve, and apply to the wen every ten hours. It cures without pain or any inconvenience.

For a Sprained Ankle or Wrist.—Wash the ankle very frequently with cold salt and water, which is far better than warm vinegar or decoctions of herbs. Keep the foot as cool as possible to prevent inflammation, and sit with it elevated on a high cushion. Live on low diet, and take every day some cooling medicine such as Epsom salts. It cures in a few days.

To Cure Sick Headache.—Gather enmac leaves in the summer, and spread them a few days in the sun to dry. Then powder them fine and smoke morning and evening for a few weeks, whenever there are the symptoms of an approaching headache. Use a new clay pipe. If adhered to a permanent cure will be effected.

To Cure a Consumptive Cough.—Take three pints of rain water, half a pound raisins chopped fine, three tablespoosful of flax seed, sweeten to a syrup with honey, and boil down to a quart. Add three teaspoonsful of extract of aniseed. Take a tablespoonful eight times a day.

Sore and Putrid Throat.—Pour a pint of water on twenty or thirty leaves of common sage, let the infusion stand for half an hour, add vinegar sufficient to make it moderately acid, and honey according to taste. Use several times a day. Another remedy is a gargle of salt and water to be used hourly. A wet towel worn on the throat at night will assist the cure. For a putrid sore throat use a gargle of brewer's yeast six times a day, also bind thin slices of salt pork on the throat.

A Splendid Pill.—The man who brought out this pill became a millionaire. Two pounds of aloes, one pound of gamboge, four ounces of the extract of colocynth, half a pound of Castile soap, two fluid ounces of oil of peppermint, one fluid drachm of cinnamon. Mix and roll into pills.

Costiveness.—Common charcoal is highly recommended for costiveness. It may be taken either in tea or tablespoonful, or even larger doses according to the exigencies of the case, mixed with molasses, repeating it as often as necessary. Bathe the bowels with pepper and vinegar, or take two ounces of rhubarb, add one ounce of rust of iron, infuse in one quart of wine. Half a wineglassful every morning. Or take pulverised blood root one drachm, pulverised rhubarb, one drachm, Castile soap two scruples. mix and roll into thirty-two pills. Take one morning and night. By following these directions it may perhaps save you from a severe attack of piles or some other kindred disease.

Leg Veins.—Apply firmly strips of leather spread with soap plaster, Generally it is better to support the whole limb with a strong calico bandage which should be applied before getting out of bed. It is well to use friction in connection with iodine ointment.

To restore Eyesight.—Let there be an occasional pressure of the finger on the ball of the eye. Let the pressure always be from the nose and towards the temples, and wash the eyes three times a day in cold water. If this simple advice is followed, the day is not far distant when partial blindness shall disappear from the world.

To Cure Bleeding and Blind Piles.—If the piles be very hot and painful they should be well fomented by means of a sponge with hot camomile and poppy-head tea three times a day for half an hour each time, and at bed-time a hot white bread poultice should be applied. If the heat be not great, and if the pain be not intense, the following ointment will be found efficacious: Powdered opium, one scruple; camphor (powdered by means of a few drops of spirits of wine), half a drachm; powdered galls, one drachm. Mix. To be applied night and morning. The bowels should be kept gently opened by one or two teaspoonfuls of compound confection of senna, take every morning. The tea is made from four poppy-heads and four ounces of camomile blows, boiled for half an hour in two quarts of water.

A Cure for Whooping Cough.—This elegant receipt can be depended upon. Dissolve a scruple of salt of tartar in a gill of water, add it to ten grains of cochineal; sweeten with sugar. Give an infant a quarter teaspoonful four times a day. From four years a tablespoonful, great care should be taken in administering medicines to infants.

Pulmonic Wafers for Coughs.—White sugar, three and a half pounds; tincture of syrup of ipecac, two ounces; antimonial wine, one ounce; morphine, five grains; dissolved in a tablespoonful of water, with ten drops of sulphuric acid, half an ounce tincture of blood-root, one ounce syrup of tolu. Add these to the sugar, and mix the whole mass as the confectioners do for lozenges, and cut into lozenges of the ordinary size. Use from six to twelve of these in twenty-four hours. These wafers are equal to any made and are generally sold at high prices.

Nervous Headache.—Extract hyocymus five grains, pulverized camphor five grains. Mix. Make four pills, one to be taken when the pain is most severe in nervous headache. Or three drops tincture nux-vomica in a spoonful of water, two or three times a day.

Felons.—One tablespoonful of red led, and one tablespoonful of Castile soap and mix them with as much weak lye as will make it soft enough to spread like a salve, and apply it on the first appearance of the felon, and it will cure in ten or twelve days.

Candied Lemon for Colds.—Boil one and a half pound of sugar in a half pint of water, till it begins to candy round the sides ; put in eight drops of essence; pour it upon buttered paper, and eat it with a knife.

To Cure Toothache.—Take equal parts of camphor, sulphuric ether, ammonia, laudanum, tincture of cayenne, and one-eight part oil of olives. Mix well together, saturate with the liquid a small piece of cotton wool and apply to the cavity of the diseased tooth. The pain will cease instantly.

To Cure Warts.—The best way to get rid of warts is to pare off the thickened skin which covers the prominent wart—cut it off by successive layers and shave it till you come to the surface of the skin, and till you draw blood in two or three places. Then rub the part thoroughly over with lunar costic. One effective operation of this kind will destroy the wart. If not, cut off the black spot which had been occasioned by the caustic, and apply again ; or you may apply acetic acid, and thus get rid of it. Care must be taken not to get these acids on the skin around the wart.

Ringworm.—The head is to be washed twice a day with soft soap and warm soft water ; when dried, the places to be rubbed with a piece of linen rag dipped in ammonia from gas tar ; the patient should take a little sulphur and molasses, or some other genuine aperient every morning. Brushes and combs should be well washed every day. Keep the ammonia tightly corked.

Another Good Salve.—Take one pound of hog's lard, three ounces white lead, three ounces red lead, three ounces bees'-wax, two ounces black resin, and four ounces common turpentine ; all these ingredients must be put together in a pan, and boiled three-quarters of an hour ; the turpentine to be put in just before it is done enough, and give it a gentle boil afterward. This is an excellent cure for burns, sores, or ulcers, as it first draws, then heals afterward ; it is excellent for all wounds.

Irritating Plaster.—Boil together one pound tar, half an ounce burgundy pitch, one ounce white pine turpentine, and two ounces resin. Finely powder one ounce each mandrake root, blood root, poke root, and Indian turnip. Stir these into the melted tar etc., before it cools. This plaster, spread on muslin and renewed daily, will raise a sore, which is to be wiped with a dry cloth, to remove matter, etc. The sore must not be wetted. This is a powerful counter-irritant, for removing internal pains, and in other cases where an irritating plaster is necessary.

Carbolic Plaster.—Carbolic glycerine, thirty-four parts by weight ; prepared chalk, ninety-four parts. Mix well by kneading, and enclose in closely-stoppered jars.

Flaxseed Tea.—Macerate one ounce flaxseed and half-ounce bruised liquorice root in a pint of boiling water for two hours, in a tightly closed vessel ; filter and add one fluid ounce lemon juice. This is excellent for those suffering from catarrh.

Freckles and Tan, to Remove.—Tincture of benzoin, one pint; tincture toluou, one-half pint; oil rosemary, one-half ounce. Put one teaspoonful of the above mixture in one-quarter pint of water, and with a towel wash the face night and morning.

A Useful Salve.—Take the nut of yellow dock and dandelion equal parts, add a good proportion of calendine and plantin. Extract the juice by steeping or pressing. Strain carefully and simmer the liquid with sweet cream, or fresh butter and mutton tallow or sweet oil and mutton tallow. Simmer together until no appearance of the liquid remains. Before it is quite cold put it into boxes. This is a most soothing and healing preparation for burns, scalds, cuts and sores of every description.

Boils.—These should be brought to a head with warm poultices of camomile flowers or boiled white lily root, or onion, not by fomentation in hot water, or by stimulating plasters. When ripe, destroy with a needle or lancet, but not before fully ripe.

To destroy the taste of Medicine.—Have the medicine in a glass as usual, and a tumbler of water at the side of it; then take the medicine and retain it in the mouth, which should be kept closed, and if you then commence drinking the water the taste of the medicine is washed away. The bitterness of quinine and aloes is not felt if this is done.

For Chilblains, Sprains, &c.—One raw egg well beaten, half pint vinegar, ounce of spirits of turpentine, quarter of an ounce of spirits of wine, quarter of an ounce camphor. These ingredients to be beaten well together, then put in a bottle and shake for ten minutes, after which to be corked tightly to exclude all air. In half an hour it is fit for use. Rub in well two or three times a day. For rheumatism in the head rub at the back of the neck and behind the ears. For chilblains this remedy is to be used before they are broken.

Deafness.—Take three drops of sheep's gall, warm and drop it into the ear before going to bed. The ear must be syringed with warm soap and water in the morning. The gall must be applied for three successive nights. It is only efficacious when the deafness is produced by cold. The most convenient way of warming the gall is by holding it in a silver spoon over the flame of a light. The above remedy has been frequently tried with perfect success.

Gout.—This is Col. Birch's receipt for rheumatic gout or acute rheumatism, commonly called in England the "Chelsea Pensioner." Half an ounce of nitre (saltpetre), half an ounce of sulphur, half an ounce of flower of mustard, half an ounce of Turkey rhubarb, quarter of an ounce of powdered guaiacum. Mix, and take a teaspoonful every other night for three nights, and omit three nights, in a wineglassful of cold water, water which has been previously well boiled.

To Cure Deafness.—Obtain pure pickerel oil and apply four drops morning and evening to the ear. Great care should be taken to obtain oil that is perfectly pure.

Magnetic Ointment.—Elder bark, spikenard and yellow dock roots, of each one pound; boil in two gallons of water down to one; then press the strength out of the roots, and boil the liquid down to half a gallon; add eight pounds of the best resin one pound of beeswax, and tallow enough to soften. Roll into rolls and apply by warming and spreading on linen.

Certain Cure for Eruptions, Pimples, &c.—Having in numberless instances seen the good effect of the following prescription I can certify to its perfect remedy: Dilute corrosive sublimate with the oil of almonds, apply it to the face occasionally, and in a few days a cure will be effected.

Vermifuge.—Wormseed two ounces, Valerian rhubarb, pint root, white agaric. of each one and a half ounces; boil in sufficient water to yield three quarts of decoction, and add to it thirty drops of oil of tansy, and forty-five drops of oil of cloves, dissolved in a quart of rectified spirits. Dose, one teaspoonful at night.

Pastiles for Disinfecting the Breath.—Dry chloride of lime two drachms, sugar eight ounces, starch one ounce, gum tragacanth one drachm, caviune two grains, form into small lozenges. No. 2. Sugar flavoured with vanilla one ounce, powdered tragacanth seventy grains, liquid chloride of soda sufficient to mix, add two drops of essential oil. Form a paste and divide into lozenges of fifteen grains each.

Chilblain Ointment.—Take of gall-nuts, in very fine powder, one drachm avoirdupois; spermaceti cerate seven drachms; mix, add pure glycerine, two drachms, and rub the whole to a uniform mass. An excellent application to obstinate chilblains, particularly when used as a dressing. When the parts are very painful, one ounce of compound ointment of galls may be advantageously substituted for the galls and cerate ordered above.

A Certain cure for Diarrhœa and Stomach Cramp.—The following is a very valuable remedy and is certain and effectual. Two parts tincture camphor, tincture opium, tincture African Cayenne. essence peppermint, one part tincture rhubarb. Mix. Dose—half teaspoonful for an adult, and from five to ten drops for a child. Repeat the dose in fifteen minutes if the patient is not relieved. Bathe the bowels with strong vinegar.

To Cure Dropsy in a Week.—Take one pint of bruised mustard seed, two handfuls of bruised horseradish root, eight ounces of lignumvitæ chips, and four ounces of bruised Indian hemp root. Put all the ingredients in seven quarts of cider, and let it simmer over a slow fire until it is reduced to four quarts. Strain the decoction, and take a wineglassful four times a day, for a few days, increasing the dose to a small teacupful three times a day. After which use tonic medicines. This remedy has cured cases of dropsy in one week's time which has baffled the skill of many eminent physicians. For children the dose should be smaller.

Nose Hemorrhage.—From whatever cause, may generally be stopped by putting a plug of lint into the nostrils; if this does not do, apply a cold lotion, to the forehead; raise the head, and place both arms over the head, so that it will rest on both hands; dip the lint plug, slightly moistened, into some powdered gum-arabic, and plug the nostrils again; or dip the plug into equal parts of powdered gum-arabic and alum. An easier and simpler method is to place a piece of writing paper on the gums of the upper jaw, under the upper lip, and let it remain there for a few minutes.

Healing Paper.—Make a strong tincture of capsicum-pods by steeping them for several days, in a warm place, in twice their weight of rectified spirits of wine. Dissolve gum-arabic in water to about the consistency of molasses. Add to this an equal quantity of the tincture, stirring it together with a small brush or a large camel's-hair pencil, until they are well incorporated. The mixture will be cloudy and opaque. Take sheets of silk or tissue-paper; give them with the brush a coat of the mixture; let them dry, and then give another; let that dry, and, if the surface is shining, there is enough of the peppered gum; if not give a third coat. This paper, applied in the same way as court plaster to chilblains that are not broken, and burns that are not blistered, speedily relieves the itching and the pain. It acts like a charm, and effects a rapid cure. The same with cuts and discoloured bruises. It likewise allays rheumatic pains in the joints. Its great value is that, besides acting as ordinary sti ki g-plaster, it abates suffering and hastens the process of healing.

Cough Compound.—For the cure of coughs, colds, asthma, whooping cough, and all diseases of the lungs; one spoonful of common tar, three teaspoonfuls of honey, the yolk of three eggs, and half-a-pint of wine; beat the tar, eggs, and honey well together with a knife, and bottle for use. A teaspoonful every morning, noon and night, before eating.

Lilly White, is nothing but purified chalk, scented.

Simple Remedy for Asthma.—The *Repertoire de Pharmacie* gives the following simple remedy for the asthma: Take a strong saturated solution of nitrate of potassa; dip tinder into it, and then allow it to dry. Procure a wide-mouth phial, the cork of which has an aperture in the centre, so as to admit any hollow tube whatever—a pipe closed at the end for example. Light the piece of tinder and place it in the phial. Then cause the patient to inhale the gases that are disengaged, either through the mouth or nostrils. At the end of a few respirations he will find relief which will augment. In regard to an explanation of this mode of treatment, it is supposed that a small portion of oxygen, disengaged by the combustion of the nitrate of potassa, is inhaled by the patient. It is known that in asthmatic patients the sanguineous circulation is incomplete in the lungs, and the blood is imperfectly regenerated, that it is black; and does not burn its excess of carbon. By the oxygen absorbed, therefore, combustion may be facilitated.

Rheumatic Remedy.—Four ounces saltpetre in one pint alcohol; shake well and bathe parts affected; wetting red flannel with it, lay it on. It does not cure but takes away the redness, reduces the swelling and does away with a great deal of the torment.

A Cancer Cure.—The following is said to be a sure cure for cancer: A piece of sticking plaster is put over the cancer, with a circular piece cut out of the centre, a little larger than the cancer, so that the cancer and a small circular rim of healthy skin next to it is exposed. Then a plaster, made a chloride of zinc, blood root and wheat flour is spread on a piece of muslin, the size of this circular opening, and applied to the cancer for twenty-four hours. On removing it, the cancer will be found burned into and appear of the colour and hardness of an old shoe sole, and the circular rim outside of it will appear white and parboiled, as if scalded by hot steam. The wound is now dressed, and the outside rim soon separates, and the cancer comes out in a hard lump, and the place heals up. The plaster kills the cancer, so that it sloughs like dead flesh, and never grows again. The remedy was discovered by Dr. King, of London, and has been used by him for several years with unfailing success, and not a case has been known of the reappearance of the cancer when this remedy has been applied.

Tinctures are made with one ounce of gum, root, or bark, etc., dried, to each pint of proof spirits, and let it stand one week, and filter.

Essences are made of one ounce of any given oil added to one pint alcohol.—Peppermint is coloured with tincture turmeric.—Cinnamon, with tincture red sanders.—Winter-green with tincture kino.

Dry Cough.—Half ounce powdered gum arabic, half ounce liquorice root. Dissolve the gum in warm water, squeeze in the juice of a lemon; then add of paregoric two drachms, syrup of squills one drachm. Cork in a bottle and shake well. Take a teaspoonful when the cough is troublesome.

Poisons.—As a general rule give emetics after poisons that cause sleepiness and raving; chalk, milk, butter and warm water, or oil, after poisons

that cause vomitings and pain in [the stomach and bowels, with purging; and when there is no inflammation about the throat, tickle it with a feather to excite vomiting. Always send immediately for a medical man,

Buffalo Oil.—Take the best lard oil and perfume it well with equal parts of lavender and lemon,

Macassar Oil.—Olive oil one pound. oil of origanum one drachm, oil rosemary one scruple. Mix.

Ammonical Pomatum.—Take almond oil quarter of a pound, white wax half an ounce, clarified lard three ounces, liquid ammonia a quarter fluid ounce, otar of lavender and cloves of each one drachm. Place the oil, wax and lard in a jar, which set in boiling water; when the wax is melted, allow the grease to cool till nearly ready to set, then stir in the ammonia and the perfume, and put into small jars for use. Never use a hard brush, nor comb the hair too much. Apply the pomade at night only.

Berkley's Corn Plaster.—In a piece of card cut a round hole the size of the central portion of the corn, lay the card on a piece of adhesive plaster and warm the spot of plaster exposed by the hole in the card, by holding a hot iron near it for a second or two; then remove the card and sprinkle some finely powdered nitrate of silver on the warm spot of the plaster. When cold shake off the loose powder, and apply to the corn. Two or three applications seldom fail to cure.

To renew old letters or papers.—Boil galls in wine and sponge over the surface. The letters or writings will be as fresh as ever.

To Cure Neuralgia.—Hypophosphite of soda taken in one dram doses three times a day in beef tea is a good remedy, so is the application of bruised horseradish, or oil of peppermint applied lightly with a camel's hair pencil.

American Soothing Syrup.—Alcohol, oil of peppermint, castor oil of each one ounce; mix, add oil of anise half drachm, magnesia sixty grains; pulverised ginger forty grains, water two ounces, white sugar to form a syrup.

Devonshire Soothing Syrup.—Take one pound of honey, add two tablespoonsful of paregoric, and the same of oil of aniseed; add enough water to make a thick syrup, and bottle. For children teething, dose tea-spoonful occasionally.

Poultice for Bruises or Frozen Flesh.—Indian meal poultices covered with young heyson tea moistened with hot water and laid over burns or frozen parts, as hot as can be borne will relieve the pain in five minutes and blisters if they have not will not arise. One poultice is generally sufficient.

How to get Sleep.—How to get sleep is to many persons a matter of high importance. Nervous persons who are troubled with wakefulness and excitability usually have a strong tendency of blood on the brain, with cold extremities. The pressure of blood on the brain keeps it in a stimulated or wakeful state, and the pulsations in the head are often painful. Let such rise and chafe the body and extremities with a brush or towel, or rub smartly with the hands, to promote circulation and withdraw the excessive amount of blood from the brain and they will fall asleep in a few moments. A cold bath or a sponge bath and rubbing, or a good run, or a rapid walk in the open air, or going up and down stairs a few times just before retiring, will aid in equalising circulation and promoting sleep. These rules are simple and easy of application in castle or cabin, and may minister to the comfort of thousands who would freely expend money for an anodyne to promote "Nature's sweet restorer, balmy sleep."

Extract from the "Queensland Grazier," August 21st, 1903

THE SINGER MACHINE

AT THE

BRISBANE SHOW, 1903.

Perhaps, after all, the Singer Sewing Machine was the most wonderful thing under the roof, only we have got used to it. They got the first prize for the most artistically arranged exhibit in the Show, and they deserved it; also six first prizes for various styles of family sewing machines. I saw one start on paper, sew on to stout leather, pass over a piece of sheet lead, and finish up by chasing merrily over the lid of a cigar box. This was just the kind of machine which they sell you. I saw more—the manager, Mr. C. R. Pickworth, took a three-penny bit, laid it between two pieces of stout leather, and that machine took the three-penny bit like De Burgh Persse taking a wall at a fox hunt in Scotland—and I have the identical coin at this office. A city firm supplied ten lady experts to operate the other machines, some of which did three thousand stitches per minute, and were driven by an electric motor. One made button holes in shirts, cutting and stitching automatically in one operation. Another made many pleasing varieties of feather stitching. A tucking machine made five tucks at once, and inserted three thousand stitches per minute. Buttons were sewn on by machinery—and not blown on either, but sixteen stitches to every button. Something new was a machine for saddlers, which used a heavy thread, which passed through hot wax as it worked, and turned out a class of work equal to hand sewn. Other machines were: the shank button machine, high speed bag sewing machine, and a diagonal underlining machine—trims the lining on beaded or bound work for boots and shoes. Oh, a wonderful exhibit was Singer's.

COMPANY'S SHOW ROOM:

250 QUEEN ST., opp. G.P.O., BRISBANE

AGENTS EVERYWHERE.

Zigma Oil.—One half ounce pulverised saltpetre put in half-pint sweet oil. Cures inflammatory rheumatism. Bottle and label.

Cresigas Lotion.—For the skin and complexion, a great secret. Distill two handfulls jessamine flowers in a quart of rose water and quart orange-water. Strain through porous paper and add a scruple of musk and a scruple of ambergris. Bottle and label. Splendid wash for the skin.

Godfrey's Cordial.—Sassafras six ounces, seeds of corriander, carraway and anise of each one ounce; infuse in six pints of water; simmer the mixture till reduced to four pints; then add six pounds of molasses; boil a few minutes; when cold, add three fluid ounces of tincture of opium. For children teething.

Cracked Nipples.—Glycerine and tannin, equal weights rubbed together into an ointment, is very highly recommended, as is also mutton tallow and glycerine.

Snake Bites.—May be comparatively innocuous or rapidly poisonous. Venomous snakes insert their fangs into their victim and introduce the poison to the circulation by means of a preparation in the tooth which is connected with the poison gland. If surgical means are at hand the injured part should be immediately excised, or the poison may be counteracted by the introduction of some strong alkali, such as ammonia, into the wound. Such measures to be successful however, must be employed without any loss of time. If the poison has entered the circulation strong stimulants should be administered by the mouth, the best of which are alcohol and ammonia. If there is a great prostration the subcutaneous injection of ether, may be resorted to, but beyond these a much more powerful remedy consists in the subcutaneous injection of strychnine, which would appear to act in direct opposition to that of the poison.

Tender Feet to Cure.—Wash the feet every day in whisky and give up the use of stockings and socks.

Camphorated Oil.—As an external stimulant application it is even more powerful than the spirits of camphor; and to obtain its full influence the part treated should be also covered with flannel and oil silk. It forms a valuable liniment in chronic rheumatism and other painful affections, and is specially valuable as a counter irritant in sore or inflamed throats and diseased bowels. Camphor constitutes the basis of a large number of valuable liniments. Thus, in cases of whooping-cough and some chronic bronchitic affections, the following liniment may be advantageously rubbed into the chest and along the spine. Spirits of camphor two parts, laudanum half a part, spirits of turpentine one part, castile soap in powder finely divided half an ounce, alcohol three parts. Digest the whole together for three days, and strain through linen. This liniment should be gently warmed before using. A powerful liniment for old rheumatic pains, especially when affecting the loins, is the following: camphorated oil and spirits of turpentine of each two parts, water of hartshorn one part, laudanum one part, to be well shaken together. Another very efficient liniment or embrocation serviceable in chronic painful affections may be conveniently and easily made as follows: Take of camphor one ounce, cayenne pepper in powder two teaspoonfuls, alcohol one pint. The whole to be digested with a moderate heat for ten days and filtered. It is an active rubificant; and after a slight friction with it, it produces a grateful thrilling sensation of heat in the pained part, which is rapidly relieved.

NAMES OF CHEMICALS.

CHEMICAL NAME.	ORDINARY NAME.
Chloride of Sodium	Common Salt
Oxide of Sodium	Soda
Sulphate of Iron	Green Vitrol
Sulphate of Copper	Blue Vitrol
Sulphuric Acid	Oil of Vitrol
Sulphate of Magnesia	Epsom Salts
Hydrochloric Acid, also called Mu- riatic Acid	Spirits of Salts
Dilute Acetic Acid	Vinegar
Nitrate of Potash	Saltpetre or Nitre
Finely Powdered Bitartrate of Potash	Salt of Tartar
Sulphate of Sodium	Glaubers Salt
Ammonia	Spirits of Hartshorn
Muriate of Ammonia	Sal Ammoniac
Sulphate of Lime	Plaster of Paris
Di-Acetate of Copper	Copper Rust (Verdigris)
Acetate of Ammonia	Spirit of Mindercrus
Nitric Acid	Aqua Fortis
Nitrous Oxide	Laughing Gas
Basis-triacetate of Lead	Goulard Water
Acetate of Lead	Sugar of Lead
Carbonate of Lead	White Lead
Sulphate of Lead	Lead Vitrol
Oxide of Lead	Litharge
Bichloride of Mercury	Corrosive Sublimate
Nitro-hydrochloric Acid	Aqua Regia
Chloride of Mercury	Calomel
Chloride of Calcium	Chloride of Lime
Sulphide of Arsenic	Realgar
Sulphide of Mercury	Vermillion
Oxide of Lead	Red Lead
Nitrate of Silver	Lunar Caustic
Sulphate of Alumina combined with Sulphate of Potash	Alum

Home Measurements.

Butter.—One pound of soft butter is equal to one quart—a firkin 56lbs

Potatoes.—A sack of potatoes is 156lbs; one peck 20lbs.

Bread.—A quartern of bread should weigh about 4lbs. 5oz.,—4lbs. is the legal weight, however.

Flour.—A sack of flour, 5 bushels, or 280lbs will make 400lbs of white bread. A barrel of flour is 196lbs., a bushel (4 pecks) 56lbs., a peck or stone (4 quarterns) 14lbs., a quartern 3½lbs.

Liquors, &c.—An ordinary sized glass tumbler holds half-a-pint (10 fluid ounces). An ordinary tea-cup, one gill, or 5 to 6 ounces. An ordinary wineglass, 4 tablespoonfuls, or 2 ounces, or 16 teaspoonfuls, or 2 fluid

ounces.—Apothecaries measure.—One pint, apothecaries measure is equal to 20 fluid ounces by weight of water. One teaspoonful equals one drachm. One dessertspoonful equals two drachms. A tablespoonful four drachms. Sixty minims or drops, one drachm.

Coal and Coke.—A sack of coal is 2 cwt. A sack of coke is about 4 bushels, a chaldron of coke is equal to 12 sacks.

Apples.—A peck is 16lbs.

Cheese.—A clove is 8lbs.

Hogshead.—A hogshead of wine is 63 gallons. A hogshead of beer is 54 gallons.

Lettuce.—Twenty-two heads of lettuce go to the score, although twenty-one heads go to the score for any other articles.

Food and Cooking.

Meat.—Meat contains substances similar to those of human flesh, and therefore has qualities necessary to its nourishment. Beef is the most strength-giving meat and the best for a man who undergoes hard work or exercise, or performs feats of activity requiring strength and elasticity of muscles,—as in bicycle riding, wrestling, walking or running long distances for a wager, boat-rowing, and throwing or lifting heavy weights. Beef may be said to hold the first place in possessing qualities that generate bodily heat, fill the blood-vessels, thicken the fluids, and give tone to the fibres and muscles. Moderately fat beef is better than lean, because fat or oil diffused through the flesh renders it juicy and tender. Mutton ranks next; its texture is less firm than that of beef, and therefore more easy of digestion; generally it is better suited to persons who have not labourious work. Young meat, such as veal and lamb, is inferior to the older meat of the same animals; its viscous (or tenacious) quality renders it more slow of solution, and heavy in the stomach. Bacon is a favourite sort of meat with working people, and men who labour hard can digest it without difficulty if they have healthy stomachs; in fact, nothing comes amiss to them. But not so with those of delicate stomachs; all fat, comparatively, is indigestible; and bacon, both fat and lean, is said to be one of the most slowly-digesting kinds of flesh; by being salted its fleshy fibres become toughened, and therefore still more hard of digestion; yet, on the other hand, as Dr. Robinson says, the fat is rendered more digestable by being impregnated with salt, and this must qualify the objections to bacon. Pork, though tender, juicy, and easy of digestion, and therefore very good food, is deficient in an element of nourishment called nitrogen, which is found mostly in the dark-coloured meats, of which the gravies are deep brown, indicating the presence of this substance. For the same reason the flesh of ducks, geese, and other brown-fleshed kinds is more strengthening than that of white poultry.

Time for Boiling.—Put the meat into fast boiling water, boil fast for eight to ten minutes; then move on one side and gently simmer. Keep the lid on the pot during the whole of the cooking. Allow a quarter of an hour to the pound and ten minutes over on the entire joint. Veal and pork twenty to twenty-five minutes. Soup, stock soup, bones and meat for beef tea should be put into cold water. **FISH.**—Put the fish into

cold or tepid well-salted water. Ten to twenty minutes to the pound, when done the flesh will easily separate from the bone. This is a sure test. Don't on any consideration eat underdone fish, it is very injurious. **FOWLS.**—Put into hot unsalted water, boil slowly—chickens twenty minutes, roosters half an hour. Turkeys, one and a half hours for a moderate-sized bird.

Roasts.—The introduction of the popular roast into Great Britain is not of very great antiquity. Three hundred years ago the family and retainers of the then Earl of Northumberland were fed almost exclusively on salt meat and fish. In 1433 a Scotch Parliament prohibited anyone below the rank of gentleman from eating roasts or bakes. James I. was the enterprising monarch who first introduced roast meat into Scotland.

On Roasting.—Fifteen minutes to the pound is about the average. Put the meat into a hot oven but don't keep it too hot, do gradually. Put some potatoes in with the meat, the moisture from the potatoes will make the meat tender. Give veal and pork thirty minutes to the pound at least, but watch your meat and see when it gets crisp and nice. Always flour and salt your joint before putting in the oven—on the top of your flour and salt plaster any amount of good dripping. Put an onion or so on one side of the meat if you have it, it will in cooking give a flavour to the gravy.

Roast and Boiled Meats.—We have been a long time singing, "Oh, the Roast Beef of Old England!" Is roast beef or other roasted meat better than boiled? Let us consider. By boiling meat its juices are more or less extracted, and if the broth be not used, so much of the nourishing matter is wasted. The French understand this, and they serve up their thoroughly-boiled beef in morsels along with the broth. By moderately roasting the juices are retained, and therefore roast meat is more nourishing; yet boiled meat is more easily digested.

Time for Baking.—As a rule the same as roasting. A large game pie three and a-half to four hours; meat pie, one and a-half hours; sucking pigs, one and a-half to two hours; fowls and ducks, half to three quarters of an hour; turkeys and geese, one to two hours according to size; hares and rabbits, one to two hours; small birds, twenty to twenty-five minutes.

A Good Roast.—A large leg of mutton, get the butcher to take the bone out. Fill up the space with a stuffing made of bread crumbs damped in cold water. Chop up and mix with the crumbs some parsley and a good sized onion, thyme, mint, marjoram, a few chilli peppers, or three or four sweet capricums and a tomato, and salt to taste. Mix well together and stuff well. Mashed potatoes, sweet or English, as a stuffing, well seasoned would be equally nice. Tie the meat up, sprinkle with flour and salt, cover with dripping and bake until brown. This is an elegant and economical roast.

Vegetables were almost unknown in England in the reign of Henry VIII. Neither turnips or carrots were cultivated in those days, and a salad for his queen (Catherine) had to be procured from the Continent. Potatoes came in as a luxury in the reign of Queen Elizabeth. Currant and cherry trees came in about the same time, as did also the favourite festive Christmas and New Year bird, the turkey. Families of humble station can now afford to indulge at times in the use of poultry, good vegetables, and fruits, which were formerly eaten by the rich alone; and we have much more varieties of food, and better in their kind, than were common even one hundred years ago.

Boiling Vegetables.—Put green vegetables, after washing them well, into plenty of fast boiling well-salted water, and boil fast with the lid off. New potatoes should also be done in this way, but not spinach, which should have little or no water whatever. Old potatoes, artichokes (Jerusa-

lem), dried peas and beans put into cold water. Potatoes, large and old, require from twenty minutes to half an hour, as do also cabbages, sprouts, seakale, spinach and the like. Old yellow turnips and carrots require a longer time—try them with a fork.

Frying.—Plenty of fat (lard or dripping) this for fish, cutlets, &c., and the fat should smoke with heat before the meat is put in. Chops and steaks should be fried in a hot pan, nearly red hot, without fat. Immediately the steak or chop touches the pan turn it over, and keep turning as rapidly as possible, if this is not done all the gravy will come out of the meat. Don't stick the fork into the meat, but into the skin on its side.

Broiling.—Broiling is done on a gridiron over a clear fire. To get the fire clear sprinkle a little salt over it.

Stewing is the most economical of all methods. Fry the meat a little, not much, then put into the stew pan with a very little water or stock, to which has been added a few slices of carrot and an onion, which it would be well to fry a little. Stewing should be done slowly, and great care should be taken that the cover of the stew pan or saucepan is kept well on.

Vegetables.—Potatoes are not the most nutritious food. They should always be boiled in their skins. Beans and peas (dry) are far more nutritious than potatoes and green vegetables such as cauliflower, cabbage, beans and peas are of great value and by far the most wholesome food. The carrot and the turnip should be used whenever possible, and the onion is in itself a veritable staff of life.

Green Corn.—It seems a great pity that there is not more green corn eaten in the colonies. In America it is a favourite as well as a most nourishing dish. Gather the corn when the feathers (or hairs) are fresh and green. Strip the cobs and boil them until tender in water to which a little salt has been added. Spread butter (not melted) on the corn and sprinkle with pepper. Eat them with your fingers, the same as asparagus.

Milk.—This partakes both of animal and vegetable substances, and is a natural and wholesome food in its fluid state; and its productions of cheese and butter are among our best materials of diet. Those with whom milk disagrees are not in a healthy state; their stomachs reject milk chiefly because of irregularities in their mode of living.

To keep Milk—A little carbonate of soda, or fifteen grains of carbonate of magnesia put into a quart of milk will preserve it.

Cheese is a good food, but we doubt if it should be eaten before it is six months old.

Eggs are good food, but when boiled hard are indigestible. The best way to take an egg is as a cocktail (the yolk) in a glass with a dash of hot chilli vinegar. Beaten up in a cup of tea or coffee is also a capital way.

Coffee is a better beverage than tea, it stimulates the heart's action, but it should not be taken too strong or it may injure the nerves.

Cocoa is more nourishing than either tea or coffee, it forms the staple beverage of the sailors of Great Britain's Royal Navy, and a finer body of men (physically) it would be difficult to find. The navy men too use the "miserable" or fatty cocoa so much condemned by many firms who largely advertise.

Dripping.—When butter is dear, good meat dripping will be found equally good, in fact it is better than bad butter.

QUEENSLAND

COMMERCE,

Mining and Finance,

WITH WHICH IS INCORPORATED

“THE QUEENSLAND MINES AND WORKS GAZETTE”

AND

“THE QUEENSLAND BUILDING, ENGINEERING AND
MINING NEWS.”

THE MONTHLY JOURNAL for
BUSINESS and
COMMERCIAL MEN.

ILLUSTRATED—MONTHLY.

6/- per Annum.

OFFICES:

City Printing Works,

opp. Allan & Stark's,

111 QUEEN STREET,

BRISBANE.

To Clarify Fat or Dripping.—Break up all dripping and scraps of fat into a basin, and pour on a kettleful of *boiling water*. When cold a cake of fat will have formed on the top. Take off, scrape the impurities from the underside, wash out the basin and repeat the process.

Plum Pudding.—Mix together quarter pound of chopped up beef suet, three-quarters of a pound of flour, three-quarters of a pound of bread crumbs, half pound stoned raisins, half pound currants, half pound moist sugar, the chopped up peel of a lemon, and half a grated nutmeg. The dry ingredients having been thoroughly mixed, six well beaten eggs should be stirred in (or three eggs and three full teaspoonfuls of baking powder), also as much milk as is necessary to make a stiff paste. Tie the pudding in a floured cloth, but not too tight, so that it may have room to swell; plunge it into boiling water and boil for five hours. The pudding should not be taken out of the cloth until just before it is eaten.

Pudding Sauce.—One full tablespoonful of condensed milk, one pint of boiling water; thicken with cornflour, say a tablespoonful, blended in a little cold milk.

Tomato Soup.—To make one quart cut up four ordinary sized onions put them on in an enamelled pan with a little white stock, and let them simmer for half-an-hour, then add six or eight tomatoes according to size, cut in halves crosswise, one quart well seasoned white stock and about one tablespoonful of ham liquor. When it comes to the boil add one tablespoonful of corn flour in a very little cold water or milk, stir it into the soup and let it boil for eight minutes, remove the skum as it rises. Season with a little celery, salt, and white pepper, stirring occasionally and pass through a wire seive, return to the pan, let it boil for a few minutes, serve with croûtons of bread on a separate dish. If liked half a gill of cream may be added, just before it is poured into the tureen. The liquor got from ham in steaming is what is meant, and is very much better for flavouring than water in which ham has been boiled.

Kidney Soup.—Put on in three quarts of cold water, two pounds of neck or rough of beef, with one large ox kidney, or two small ones, one carrot, one small turnip, both sliced, a few pieces of celery, three onions, each cut in two, leaving the skins on, and about a quarter of an ounce of salt, put about a quarter of an ounce of black pepper corns into a bowl, cover with cold water, let it stand on the stove until the colour is drawn, then add to the soup, let all boil gently for two hours, take out the kidney and let it boil two hours longer, then strain through a wire seive, and set aside till cold. Shortly before the soup is wanted, remove the fat carefully and pour it into a soup pan, brown three ounces of butter with three ounces of flour in a small stew pan, stir a little of the boiling soup into it then mix with the soup; add the kidney previously trimmed and cut into small pieces, season with a little ketchup and let it boil about fifteen minutes, remove the skum as it rises.

Hotch Potch.—To make one quart take two pounds of neck or back ribs of mutton, put the meat in a pan with half a pint of cold water, and let it come slowly to boil. Skim very carefully, and allow it to simmer for two hours, add one dozen green onions cut small, one teaspoonful of salt, and a pinch of sugar, continue boiling it for another half-hour, add then half a pint of carrots cut into small dice and boil it for twenty minutes longer, then a-half pint of turnips cut like the carrots, and a cauliflower broken into small pieces, and boil it for forty minutes longer, have ready boiling in another pan another half pint of water into which put one pint of shelled green peas, half a teaspoonful of salt, the same of sugar and a pinch of soda, boil the peas for fifteen minutes, then add one lettuce shred down small and boil them for ten or fifteen minutes longer, stir all into the soup—water included.

To Cure a Mutton Ham.—Have a hind-quarter of mutton cut into the shape of a ham. Take one ounce of saltpetre, one pound of baysalt, six ounces of sugar (brown), one grated nutmeg, and half an ounce of white pepper, mix them all together and rub it into the ham daily, until you have rubbed in all the mixture, then put a heavy weight upon it to press it. Turn it every three days and rub it well with the pickle, every time you turn it. Let it lie for eighteen days, take it out and hang it up in a dry kitchen. If you wish it smoked hang it up where you can have a fire of hard wood and sawdust. Peats are better, if you can procure them, keep the ham a good way from the fire for two or three days. When you wish to boil it, soak it for some hours in water, then put it on with cold water and boil it quickly for two hours.

To Remove the Taste and Smell of Bad Meat.—In the case of boiled or stewed meat this is very easily done. Put some charcoal, powdered or broken into small bits, into the saucepan; it will absorb the offensive matter in a way not fully understood.

To Cure Beef for a Ham.—Have the ham cut in the form of a sugar loaf if possible, without the bone, when it is quite fresh; rub it with common salt, and let it lie three days, prepare a pickling of the following:—Four gallons of water; six pounds of baysalt; two ounces saltpetre, pound the salt and saltpetre together; two pounds of raw sugar, put it on the fire, skim it well and stir it from the bottom: Let it boil for an hour, take it off and let it stand till cold.—Rub the beef with a dry cloth, put it into a pickling tub, pour the pickle over it, and put a weight on the beef in order that it may be entirely covered with the pickle; turn it every two days and let it lie for four weeks, then take it out and cord it up very tightly. If you wish to have it smoked hang it up in an out-house or open chimney, with a fire made of hardwood tree leaves and sawdust. When it has hung for two or three days wrap it in paper, and hang it in a dry cold place. This pickle does for hams, pork or tongues.—Tongues should be rubbed with salt and saltpetre, six days before they are put into pickle. You may keep this pickle as long as you please, by boiling it every six weeks, and adding a little sugar and salt.

Pickle a Leg of Pork.—Pound half an ounce of saltpetre, one pound and half of salt, four ounces of sugar, rub it into the ham and turn it daily for fourteen days. When it will be ready for use. In hot weather instead of rubbing it in dry make a pickle of salt and water strong enough to carry an egg, and pour it over the pork. Before boiling wash in cold water, and put it on the fire with as much cold water as will cover it. When it boils skim and draw it to the side of the fire and boil slowly but constantly for two hours.

To Cure Pork Hams.—For each ham pound two ounces of saltpetre, one pound baysalt, and rub it into the ham daily until you have rubbed it all in. Lay in a pickling tub,—pour one pound and a-half of treacle to each ham. Turn them every two days—basting them with the liquor for four weeks. Take them out, wash them with cold water, wipe them, and sew them up in a piece of scrim. Smoke with hardwood and sawdust for three or four days. These hams will keep for years.

To Corn a Brisket of Beef.—Have fourteen or fifteen pounds of the brisket of beef, rub it over with common salt and let it lie for three days, put it in the above pickle with a heavy weight upon it, and turn it every day; it will be ready for use in ten days. When you are to boil it, do not soak it in water, put it in a stew pan and cover with cold water, when it boils, draw it to the side of the fire, and let it boil slowly till the ribs draw out. Have some carrots and greens boiled separately to garnish with, or if you wish it cold, when it is done take it out of the water, take out all the bones, roll it in a clean cloth, and put a heavy weight upon it all night. If wanted for breakfast, trim it neatly, and garnish with parsley.

To Kipper Mullet.—Cut the fish up the back and take out the bone. Wipe it clean with a wet cloth, then with a dry one. Lay it upon a large dish, then cover it over with salt and half an ounce of saltpetre, and a handful of raw sugar. Put a large dish over it, and a heavy weight. Let it lie twenty-four hours, then take it out and draw it through water, tighten the back with wooden skewers and hang it up to dry where the sun will not strike upon it

To Pickle Onions.—Have as many pickling onions as you wish; take off the outside skin; throw them into salt and water as they are done. Let them stand for four days, changing the pickle once or twice, then put them into a jar and pour over them boiling salt and water. Cover them closely, and when quite cold pour off the liquid and pack them in wide mouthed bottles. Have some strong vinegar boiled and some sliced ginger and mustard seeds. Fill up the bottles, and while hot cork and seal them.

To Pickle Beetroot.—Take as many heads of beetroot as you intend to pickle, wash them well, but do not cut or break the points. Put them in a pan of boiling water, add a handful of salt to them, boil for three-quarters of an hour, take them up and skim and trim neatly. Cut them in slices about half an inch thick, put them in a jar, have some spices with vinegar boiled, pour it over the beetroot, and when cold tie it up with a piece of bladder.

To Pickle Red Cabbage.—Take as many hard head of cabbage as required, cut off the top points, slice them as thin as possible, put them on a large dish, shake two or three handfuls of salt over them, cover them up. Next day shake them about, add a little more salt, let them stand two days, then take a dry coarse cloth and wring them, put them in bottles or jars, and pour over them vinegar previously boiled with spice as in mixed pickles, then cork and seal them.

Mixed Pickles.—Take some small cucumbers, fresh beans, sprigs of cauliflower, and some white onions. Make a pickle of salt and water that will carry an egg, pour it over them and let it stand for two or three days. Then put some cabbage leaves in the bottom of a brass pan, put in the pickles with the salt and water, put it on the fire, let them get hot but not to boil. Keep them by the side of the fire or on a slow hot plate until they get quite yellow, take them out and clean out the pan; put some fresh cabbage leaves in the bottom, lay in the pickles, put in an equal quantity of vinegar and water to cover them, shake a handful of salt over them and cover them with a few cabbage leaves. Set them upon the fire, put on a cover and let them get hot until they are all green over, then put them in a sieve to drain; have some vinegar, boiled and sliced ginger, a few blades of mace, mustard seeds and pepper corns. Put the pickles into bottles or jars, pour the boiling vinegar over them until they are completely covered, cork and seal them immediately.

To Pickle Mushrooms.—Have as many button mushrooms as you intend to pickle gathered in the morning, before the sun is on them, cut off the stalks, peel and put them into cold water. When all done have a stewpan with boiling water and salt, let them boil five minutes, put them into a sieve to drain for an hour. Boil for ten minutes some vinegar with pepper corns, four blades of mace and mustard seed, put the mushrooms into a jar, put a piece of muslin over the jar, pour in the vinegar, let it stand till cold, then tie it up with a piece of bladder or double paper.

Mushroom Ketchup.—Have the mushrooms gathered in the morning before the sun is on them, break them in small pieces, put them in a large dish, and sprinkle a good deal of salt on them, let them lay for four days, turning them daily, then lay them in a seive, or let them drain all night, until the liquor is all run from them. Take the mushrooms out of the bag, put them in a little cold water, let them boil slowly for about

half an hour, then drain and add this second liquor to the first,—put the liquor in a stewpan with plenty of mixed spices, let it boil for five minutes, run it through a piece of muslin with a basin, when cold bottle up, cork, seal, and keep in a dry place.

Sauce Piquant.—One quart of best white wine vinegar, half an ounce of mace, half a teaspoonful of cayenne pepper, four tablespoonfuls of Indian soy, six cloves of garlic, one pennyworth of cochineal, let it stand for some time shaking it every day, then put into small bottles.

Mushroom Powder.—Pick, skin, and clean half a peck of mushrooms, throw them into cold water, drain and put them into a saucepan with two spoonfuls of white pepper, a quarter of an ounce of mace, and five cloves pounded. Simmer and shake them till dry, but be careful they do not burn. Lay them on dishes, put them into a cool oven to dry, then beat them to a powder, put them into wide-mouthed bottles, tie leather over the corks and keep them in a dry place.

Tinned Meats.—Great discrimination should be used in purchasing tinned meats. Some of them are not good enough for a respectable dog, while others are excellent food—healthful and invigorating. Look well to the brand.

To Extinguish a Fire.—Throw sulphur on the fire, or, if this be not in the house, some handfuls of salt; neither of these supplies oxygen to the fire; they consume it, and therefore assists in diminishing the power of the fire. Cooks well know the effect of throwing salt on a black smoky fire; it prevents flame and smoke, from the reason stated, and renders the fire clear.

Kindling Balls.—These may be made of equal parts of coal, charcoal, and clay; the two former being well mixed and kneaded together with water, and formed into balls the size of hens' eggs, and well dried, the balls may be rendered so inflammable as to take fire in an instant and with the smallest spark, by dipping them in a strong solution of nitre and drying them again, and they would neither be expensive nor liable to be spoiled. Fire-balls of somewhat larger size, and composed of coal and clay, worked up with dried cowdung, are sometimes used for fuel with good effect. Such balls give out great heat, they become quite red, last a long time in this state, and do not, therefore, consume in smoke, they give more heat than the coal alone would afford.

Oatmeal Porridge—Scotch Method.—Put enough of cold water into a pot, and when it boils sprinkle the flour gently through the fingers of one hand, stirring it round with a small flat stick held in the other. Let it boil ten minutes; add salt; and when the mixture is thick as cream, empty it into a bowl or dish, and eat it with sweet milk or butter.

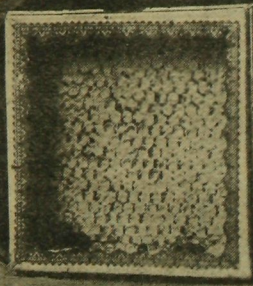
Oatmeal Cakes.—Put as much meal into a bowl as will make a cake, mix it with cold water by the right hand while you turn the bowl with the other. When the meal is sufficiently mixed, turn it out on a clean board; knead it quickly with the knuckles of both hands, adding a little meal, and using the roller to expand the dough to the thickness of an inch. Pare the edge, and divide the mass with a knife into three or four parts; lay these on a hot hearth or griddle; when they are half baked lay them edgeways on a toaster before the fire until they are quite dry. Butter mixed with the meal will greatly improve the cake.

On the Digestion of Food.—Through the *Lancet* of America, the following facts have been stated:—A young man had, from the effects of an accident, an open hole in his stomach, which never closed; a valve grew

down over it that completely retained the food, unless it was intentionally lifted up, in which case the food in any stage of its digestion could be taken out and examined. Of a great variety of experiments made in this case, on different sorts of food, I shall only give the most remarkable.—**Farinaceous Food.**—Rice, boiled soft, was converted into chyme in one hour. Bread, fresh, in three hours. Bread, stale, in two hours. Sponge cake, in two hours and a half. **Vegetables.**—Roasted potatoes, two hours and a half. Boiled potatoes, three hours and a half. Carrots, three hours and a quarter. Parsnips, two hours and a half. **Fish.**—Trout, boiled or fried, one hour and a half. Cod, boiled, two hours. Raw oysters, nearly three hours. Roasted oysters, three hours and a quarter. Salted salmon, boiled, four hours. **Poultry.**—Roasted, two hours and a half. Turkey, boiled, two hours and thirty-five minutes. **Fowls.**—Boiled or roasted, four hours. **Ducks.**—The same. **Butcher's meat.**—Mutton, Boiled or broiled, three hours. Mutton roasted, three hours and a quarter. Fresh beef.—Boiled or roasted, four hours. Beef, slightly salted, three hours and a half. **Varieties.**—Eggs, raw, two hours. Eggs, roasted, two hours and a quarter. Eggs, soft boiled, three hours. Eggs, hard boiled or fried, three hours and a half. **Milk.**—Two hours. **Butter and Cheese.**—Three hours and a half. Calf's foot jelly was digested in a little more than half an hour.

The Cow, Facts About.—We take a cow for examination: the structure of her stomach is wonderfully contrived for the performance of its work. It consists of four divisions, in each of which a distinct work is carried on. The cow, being without teeth in the front of her upper jaw, can hardly be said to bite; she puts her rough tongue round a bunch of grass or whisp of hay, which she presses against the upper gum by the front teeth of the lower jaw, which are eight in number, and cuts the food as if with a sickle till it is separated and worked into a pellet for its passage down the gullet into the paunch or rumen. She eats until this store-room is full. The coats of the stomach, which are rough for the purpose, mince the food into bits small enough to pass into the next room, called the "honeycomb," which is placed like a shelf within the first, and which also contains the drink necessary to moisten the food it receives from the paunch. From this the food is sent forward through a smooth passage by spasmodic movement. In this division the reduced food is covered with mucus—a natural sauce—to prepare it for chewing in the mouth, to which it is raised by spiral muscles. After undergoing the process of cud-chewing, it is again sent down by the spiral machinery; but instead of passing, as before, into the first and second rooms, it is dropped directly into the third division; for, as it is going down, the first two rooms close against it, as if by spring locks. This third division is called the booktripe commonly, but properly the *manipplies*, from the great number of its folds. Here the food is broken into smaller portions, and sent through the folds, when well prepared, into the fourth room, which is the true stomach and where the digestion takes effect by means of the gastric juice. Ruminating animals, from the structure of their digesting organs, required a bulk of food to keep them in good condition: the cow will extract more nourishment from straw than a horse can obtain from it, because her stomach is a more perfect machine for this purpose; and, on the contrary, such food as beans, which are highly nourishing to a horse, are much less so to a cow. Yet for all ruminating animals the same sort of food will not be found suitable. Straw, for instance, would not be good fodder for sheep. The various kinds have their peculiar tastes and wants in respect of food, even though their stomachs be organized alike. From this account it will be seen that without some great inward violence a cow could not be made to vomit. Ignorant cow-doctors have dosed unfortunate cows with supposed emetics, and pronounced them incurable because they did not throw up the draughts which had been sent down their throats. Strong aperients are the true remedies in many cases. In that of swelling from the fixed air after

**PURE
HONEY**
Produced and Bottled by
W. H. DUNSDON,
TOOWOOMBA.



W. H. DUNSDON

"WAVERLY" APIARIES

TOOWOOMBA

feeding heartily on clover, a large spoonful of harrsthorn, in water, put down the throat will give relief, by the chemical effect it produces on the carbonic gas or fixed air. This is better than stabbing in one of the flanks, which is a common remedy in such a case.

Pulse is that sensation which is imparted by the waves of blood passing through the arteries, and indicates each beat of the heart, the condition of the circulation, and the strength of the individual. A regular steady pulse, which is not easily obliterated by pressure, indicates a good condition of the general health, whereas if the pulse beat intermits, this fact usually points to some faulty action of the heart. Rapidity of the pulse may indicate either a high state of fever or a condition of nervous excitement. When fever is present and the pulse is rapid, it is generally full and round, and easily compressed. The average pulse in a healthy man in the prime of life may be estimated as beating 72 times in a minute, but though this is the average there are many deviations, and even in the same individual the pulse varies greatly according to the time of day it is taken and the condition of his nervous system at the time. A quick pulse is never an indication of health, although some people appear to be fairly well with the pulse ranging from 80 to 90, in others the pulse may be exceedingly slow, and may not exceed 40 beats in the minute, and yet apparently fair health is enjoyed.

The following is a table drawn up by M. Quetelet:—

AGE.	Average of Pulsations per minute.			
Birth 136
5 years 88
10-15 78
15-20 69
25-30 71
30-50 70

The most convenient part of the body for feeling the pulse is the wrist, where the radial artery lies upon the bone and is very superficial. In affections of the brain, causing great depression, the pulse is usually slow, whereas in peritonitis it is very rapid and thready in character. In recent years a valuable instrument named the sphygmograph has been introduced, which registers the exact movements of the heart by the tracings which are obtained from it. By this means a great deal of information has been obtained with regard to the circulation.

Poison.—It is difficult to define this word, as so many substances are deleterious in their effects, and therefore literally poisonous without being actually destructive to life. Those articles which usually are recognised by the public as poisonous are, strychnine, arsenic, prussic acid, corrosive sublimate, oxalic acid, opium and its alkaloids, belladonna and its alkaloids, aconite and its alkaloids, &c. Then, again, there are what are called specific poisons, which develop disease within the system and often result fatally, such as that of the various fevers, cholera, dysentery, diphtheria, &c. The great point to attend to when poison such as arsenic has been taken into the stomach is to endeavour to produce vomiting as rapidly as possible, or if the stomach pump is at hand to empty the organ by this means and afterwards wash it out with warm water, while suitable antidotes should be given with a view of counteracting the effects of the poison, upon the system at large. If an emetic is the only convenient means of emptying the stomach, then mustard and warm water mixed together is one that is always at hand, or sometimes vomiting may be quickly effected by tickling the throat with a feather or pushing the finger down the throat with a view of causing sickness. But the great point in all such cases is at once

to send for professional aid, at the same time stating the circumstances which are exciting suspicion, so that proper appliances may be brought without loss of time. There are certain poisons which have well-known antidotes, a list of which is given in Dr. Garrod's work on "Materia Medica."

POISONS.

ANTIDOTES.

ACIDS	Magnesia, Chalk and diluted solutions of Alkaline Carbonates
ALKALIES	Vinegar and Water, Oil
ALKALOIDS	Finely divided Animal Charcoal
ANTIMONY	Decoctions of Bark and other preparations, containing Tannin in solution
ARSENIC	None; but Charcoal may be given, or Magnesia and Hydrated Peroxide of Iron
CHLORINE	Ammonia, Magnesia
CYANIDES OR PRUSSIC ACID			..	Solutions of Chlorine, mixed Oxides of Iron
IODINE	Starch
LEAD SALTS	Sulphate of Soda or Magnesia
MERCURIAL SALTS	White of Egg
OPIMUM	Animal Charcoal, which absorbs Morphia
NITRATE OF SILVER	Common Salts and other Chlorides
SULPHATE OF ZINC	Carbonate of Soda in dilute solution

Food in General.—Too much variety of tempting food tends to gluttony, which is detestable. Yet those changes by which the different elements of nourishment are afforded to the body are beneficial. For example take an egg—the shell consists of lime, a hen by her instinct is led to pick up mortar or any rubbish containing lime, in order to obtain this substance, so necessary to form the egg-shell. She usually obtains it in her ordinary food, in a grain of wheat, a bit of bone, oyster shells and various other solids, and also in water; but in some form she must swallow it, or her eggs will be soft. Again, if the ashes of plants be examined they will be found to contain certain substances, such as potass, phosphate of lime, &c.; and if the soil itself in which they grow does not sufficiently contain them, such substances must be afforded by the manures applied; without them there will be deficiencies in the plants. So it is with the human body; it needs certain substances to build up and maintain the different parts—bones, muscles, blood, flesh and fat. And we know that certain kinds of food contain principles sufficient for this purpose, and some kinds more than others.

Home Brewing.

Home Brewing Utensils Required.—A copper boiler, a mashing tub—to hold twice as much as the copper—a tun-tub, a shallow tub for the wort to run into, and three coolers are required. Where great economy is desired, a washing-tub well scrubbed, will answer for the under back, as the shallow wort-tub is called; a convenient round basket will answer for straining the liquor from the hops; the handle of a sweeping brush to stir the mash, a wooden bowl with a handle, a tun-dish, and two or three casks, with cocks, bungs and vent-pegs, complete the apparatus necessary.

Sugar Beer.—Let us suppose that the cask holds ten gallons, and that the drink is to be tolerably strong; the quantity of hops should be a pound and a half; boil these in eleven gallons of water, precisely five minutes; strain off the hops, and dissolve fourteen pounds of sugar in the strained liquor, and to this add a pint of the best yeast; pour the whole into the cask; it will soon ferment and throw up the yeast through the cork hole at top; most of this will fall back again into the liquor. The fermentation will cease in three or four weeks (in summer), and the cork may be kept in during the last fortnight, but removed for a short time every two days, to give vent to the fixed air. When the fermentation ceases, the taste of the sugar will pass off, and the cork may be fixed in. After four days this ale will be fit for use, and found to be an agreeable drink.

Ale and Table Beer at same Brewing with Malt.—For suppose a hogshead of ale and half a hogshead of table-beer take five bushels of malt and four pounds of hops. Have a clean copper, and boiling water; put some of this into a mashing tub, and cool it down with cold water to the degree of 160. Two persons will be wanted for the work; one of them is to throw the malt by degrees into the water, while the other continues to stir it evenly for the purpose of extracting the sugary matter of the malt. When this is sufficiently mashed, strew the surface entirely with sweet bran, and then lay a thick cloth over the vessel to prevent the escape of steam, which is necessary for the production of rich wort. Let it remain in this state three hours and a half. During this time let more water be boiling in the copper, to put into the tub, in which the quantity of liquid will be lessened by evaporation. Break and rub the hops well, put them into a separate vat or tub before you begin to mash the malt, and pour as much hot water on them as will cover them thoroughly: thus they are to remain until the wort is ready to be poured upon them. Boil the whole afterwards for an hour, and strain it into a cooling tub. This is the first run.

Water having been boiled for another mashing, put as much of it to the wort as will make half the former quantity; stir it well, and treat it as before in all respects, having added to the wort half the quantity used in the first process. The second running is table-beer. If six pounds of molasses be boiled with the ale, and three pounds with the table-beer both will be improved in strength and colour. Don't forget in brewing to use ground (or crushed) malt—you cannot brew with unground malt.

To Test Malt.—Throw a handful into a vessel of water, the well-malted grains will float, the unmalted sink, and those that are insufficiently malted will float about the middle.

ROMAN NUMERALS.

These have been used largely in printing the dates on the title pages of books, especially old books, the headings of chapters and clauses, and on the dials of clocks and watches, etc. Put briefly, the following are the characters, with their relative values: —I=1, V=5, X=10, L=50, C=100, D or I $\overline{0}$ =500, M or CI $\overline{0}$ =1000. MDCCCXCVIII=1898. When a character is *followed* by another of less or equal value, the number expressed denotes the *sum* of their single values, but when *preceded* by one of *less* value it signifies the difference. For instance III stands for 3, IV for 4, and VI for 6, XL for 40, LXX for 70, and so on. Our forefathers displayed considerably ingenuity and eccentricity in the arrangement of these symbols, so much so that they often prove a vexatious puzzle to our modern bibliographers; but the above simple explanation is sufficient for all purposes in these practical times.

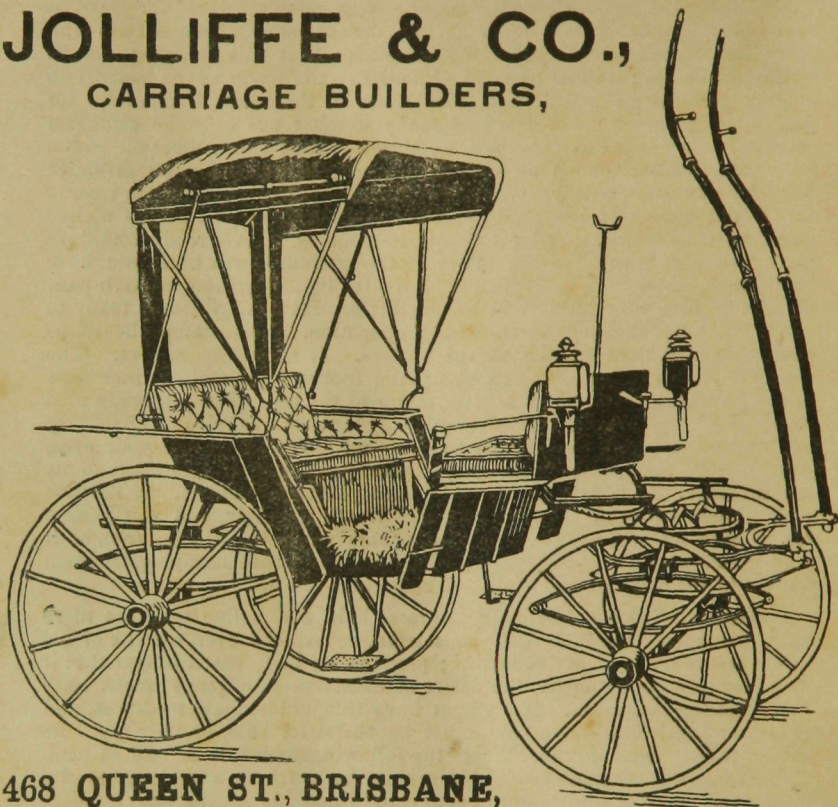
Solidified Perfumes.—**Al Paraffine Wax**—don't forget **Al**. Melt it over a slow fire, don't let it burn. When melted remove from the fire and cover the vessel. Now you must remember that this thing cannot be worked while hot; it must be done while the wax is warm as the heat drives out the perfume and counteracts the effects of the essential oils used for perfuming purposes. For the perfume you must use only the strongest essential oils. Light extracts are worthless. Take two ounces oil lemon grass, and one half ounce oil cloves, and one quarter ounce oil lavender flowers; mix them well together. For this amount of perfume you require about four quarts of the liquid paraffine. Pour the oils into the melted paraffine while warm, stirring it well while pouring. Have ready round pie pans, well oiled with olive oil. Pour in the perfumed wax until you have about one quarter inch in depth of the melted liquid perfume in each pan. Be sure to have your pans level on the table. Have a tin stamp ready to use to cut the cakes out at the proper time. This stamp should be made larger at the top than at the bottom. It should be square. The stamp that we use is one and three-eighths inches long, and one inch wide at the stamping point. It is a little larger at the top. The edges are filed sharp as a knife, and kept so constantly. Stamp the cakes out when they are cooling, before they get too hard to cut. You must use your eyes, your hands, and common sense and good judgment at this stage of its manufacture. If it is too cold and hard you cannot cut it. If too soft your punch will stick to the soft wax. Watch it closely, and you cannot fail to have the best results. Lay the square cakes in pans to cool, or if your punch does not draw them up from the pan you are stamping, let them remain in the original pan until cold enough to box up.

Water Drinking.—Some of the most hale and active men are mere water-drinkers. Webb, a noted pedestrian, never took even a drink of ale in his severe trials of active labour; perhaps he had reason to fear that if he tasted any strong liquor, the desire of excessive indulgence might have overcome his resolution. Many men have this unfortunate weakness, and to them "touch not—taste not" must be the strict rule, or they fall. Be this as it may regarding Mr. Webb, the following anecdote is told of him. He was one day recommending his system to a friend who loved strong drink, and pressing him to quit a course by which his health and intellect would be destroyed. The gentleman was so far convinced, that he declared he would leave off strong liquors by degrees. "By degrees!" said Mr. Webb, with warmth; "if you should unhappily fall into the fire, would you caution your servants to pull you out by degrees?" To say that water is not nourishing, and that wine and spirits and malt liquors are, is foolish; these excite and stimulate, but they do not truly nourish. They are sometimes useful as medicines, to assist digestion or refresh exhausted strength; but on the whole they cause infinitely more harm than good to the body.

The Colour of Clothing.—A man who can wear clothing of any colour he pleases, ought to know that a white or light-coloured coat and hat are warmer in winter and cooler in summer than black; and he will find, on the average temperature of the year, that white is more comfortable than black, as it is less heated by the summer's sun than black, and in winter it conveys less heat from the body by radiation. The principle applies to all parts of dress—even to boots and shoes. Light-coloured leather would be warmer in winter, when warmth is so very desirable, and cooler in summer. A simple experiment will make this intelligible (says a correspondent of *Home Thoughts*). Fill a bright tin can with boiling water, and expose it to the open air on a frosty day, noting the time it takes in cooling; then coat the outside with lamp-black, and repeat the experiment; you will find the water grow cold much more rapidly than before. But this is not all: if pieces of cloth dyed with different colours be exposed to offensive odours, it will be found that black absorbs them to the greatest amount.

JOLLIFFE & CO.,

CARRIAGE BUILDERS,



468 QUEEN ST., BRISBANE,
And, Margaret Street, Toowoomba.

Everyone connected with Agricultural and Pastoral Pursuits
 should Subscribe to

“Queensland Country Life.”

A Monthly Illustrated Journal, published in
 the Interests of Farmers and Graziers.

6/- PER YEAR POST FREE.

Offices:

City Printing Works,

111 Queen Street, Brisbane.

NOTES ON ETIQUETTE.

In making an introduction, the gentleman should be introduced to the lady, not the lady to the gentleman.

If both are of the same sex, present the inferior in social position to the superior.

Permission must always be obtained before a gentleman is presented to a lady.

On gentlemen being introduced to each other, they usually acknowledge by a bow, not by offering the hand.

Any one meeting at the house of a mutual friend and not introduced, should not claim acquaintance if they meet elsewhere.

When out walking with a friend, if you meet or are joined by a third party, it is not necessary to introduce one to the other.

Letters of introduction should be sent by post, enclosing your own card, and not by personal delivery. This is, however, not always convenient.

If anxious to honour the person introduced, invite him to dinner and have some friends to meet him.

Morning calls are usually made between the hours of two and four.

When returning purely complimentary calls, you may leave your card without going in.

All visits of congratulation or condolence should be paid within a few days of the event that occasions them.

On making morning calls, a gentleman should not leave his hat in the hall, but take it into the room with him, holding it in his hand during his brief stay. Leave your umbrella in the hall.

When a lady visitor leaves the drawing-room it is polite to rise.

It is bad form to look at your watch during a visit.

In conversation avoid political and religious subjects, and never interrupt another person while speaking. Do not converse in a language that any in the company does not understand. Avoid whispering as it is bad taste.

When speaking with persons of rank, avoid the too frequent use of their titles; address a nobleman as you would any other gentleman. The Prince of Wales is only addressed as "Sir" in conversation; the Queen as "Madam."

It is customary to write letters of invitation and acceptance in the third person. Invitations are now usually issued in the name of the lady of the house. Letters to strangers should commence with "Sir" or "Madam," and at the close, on the left hand corner of the page, write the name of the individual addressed.

At evening parties, put on your gloves before entering the room, pay your respects to the lady of the house on entering, and do not remain to the close, unless you are on very familiar terms of friendship with the hostess.

Except in a case of necessity, never stop a business man in the street. If you must speak with him, walk on in his direction, state your business briefly, apologising for the detention.

In walking with a gentleman, your superior in age or station, give them the place of honour by taking yourself the outer side of the pavement. In walking with a lady, always take the outer side of the pavement.

"It is in good manners and not in good dress,
That the truest gentility lies."—*Dr. Watts.*

Read and Reflect.

Labour is necessary in all things, and riches sometimes come from small beginnings.

A badly kept house leads to a ruined one.

When the tongue is busy the hands are idle.

The bellman of a village makes more noise than he does work.

Speak little, but speak well: great talkers often talk nonsense.

The past gives lessons to the future.

Trifles may produce great happiness or great misery.

He who does nothing for himself ought not to depend upon others.

He who depends solely upon hope will come to want: dependence should be upon exertions.

Industry pays debts: idleness causes them.

A prudent wife is a treasure, and an active one is worth her weight in gold.

To do a thing once cannot be called a habit, but by being repeated it becomes one.

A bad habit is more easily conquered to-day than to-morrow.

All comes from the earth and all returns to it: labour and knowledge increase its produce.

If you cheat the ground it will cheat you: it will give interest for a loan, but gives nothing for nothing.

Instruction is the ornament of the rich and the wealth of the poor.

Instruction is a treasure: labour is the key to it.

With the poor, subsistence depends on the hands, but the head must guide them.

Economy is useful to the rich, but necessary to the poor.

Without economy a man may labour all his life, yet be poorer at the end than at the beginning.

The prudent and careful man increases his store: the idle and dissipated waste it.

It is better to go to bed supperless than to awake in debt.

The first thing saved is the first thing gained.

He who every day has the power of spending has also every day the power of saving.

Let nothing be lost which might be useful to man, animals, or the ground.

More may be lost by one day's negligence than may be gained by a week's labour.

Where one may gain, many may be ruined by too often frequenting fairs and markets without real business.

Telegraph of Love.—If a gentleman wants a wife, he wears a ring on the first finger of the left hand; if he be engaged, he wears it on the second finger; if married, on the third; and on the fourth if he never intends to be married. When a lady is not engaged, she wears a hoop or diamond on her first finger; if engaged, on the second; if married, on the third; and on the fourth if she intends to die unmarried. When a gentleman presents a fan, flower, or trinket to a lady with the left hand, this, on his part, is an overture of regard. Should she receive it with the left hand, it is considered as an acceptance of his esteem; but if with the right hand, it is a refusal of the offer. Thus by a few simple tokens explained by rule, the passion of love is expressed; and through the medium of the telegraph, the most timid and diffident men may, without difficulty, communicate his sentiments of regard to a lady, and, in case his offer should be refused, avoid experiencing the mortification of an explicit refusal.

Legal Brevities.—A note dated on Sunday is void. A note obtained by fraud, or from one intoxicated, is void. If a note be lost or stolen, it does not release the maker, he must pay it. An endorser of a note is exempt from liability, if not served with notice of its dishonour within twenty-four hours of its non-payment. A note by a minor is void. Notes bear interest only when so stated. Principals are responsible for their agents. Each individual in partnership is responsible for the whole amount of the debts of the firm. Ignorance of this law excuses no one. It is a fraud to conceal a fraud. It is illegal to compound a felony. The law compels no one to do impossibilities. An agreement without a consideration is void. Signatures in lead pencil are good in law. A receipt for money is not legally conclusive. The acts of one partner bind all the others. Contracts made on Sunday cannot be enforced. A contract with a minor is void. A contract made with a lunatic is void. Written contracts concerning land must be under seal.

Hints as to Using Books.

- Never handle books unless with clean hands.
- Never hold a book near the fire.
- Never drop a book upon the floor.
- Never turn leaves with the thumb.
- Never lean or rest upon an open book.
- Never turn down the corners of leaves.
- Always keep your place with a book-mark.
- Never leave a book open face downwards.
- Always turn leaves from the top with the middle or forefinger.
- Never pull a book from a shelf by the binding at the top, but by the back.
- Never place another book, or anything else, upon the leaves of an open book.
- Never close a book with a pencil, a pad of paper, or anything else between the leaves.
- Always open a large book from the middle, and never from the ends or cover.
- When opening a book hold the leaves loosely, so as to let them yield gently. By opening a book with the leaves grasped tightly to the cover with each hand, an undue stress is put on the binding, and the back of the book frequently broken.
- Never cut the leaves of a book or magazine with a sharp knife, as the edge is sure to run into the print.
- Never write upon a paper laid upon the leaves of an open book, as the pencil or pen-point will either scratch or cut the book leaves.
- Never lend the borrowed book, but return it as soon as you have done with it, so that the owner may not be deprived of its use.

George Smith, Ipswich.



The above is a photograph of the well-known
Cabinet Maker—George Smith—
who has been established
for twenty years.

His Furniture and Prices

second to none in the State.